

BUTTERMILK SCONES WITH JAM & WHIPPED CREAM

INGREDIENTS

1kg	Plain Flour
10 tsp.	Baking Powder
200g	Caster Sugar
160g	Butter (soften slightly)
4	Eggs
100g	Sultanas
450mls	Butter Milk
250mls	Cream
	Raspberry or Strawberry Jam

METHOD - PREPARATION

1. In a bowl Rub Butter into the Flour until all combined
2. Add Caster sugar & baking Powder and mix together.
3. Add eggs one by one
4. Add Butter Milk
5. Start mixing together
6. Place onto floured bench and form into a round like dough
7. Cut round scones to your desired size with a cutter
8. Bake in oven at 180 Degrees for 18 to 20mins
9. Whip cream in a bowl
10. Serve scones with Whipped cream and jam

VIDEO

Prefer step by step video? No problem, just click below.

