



QUEEN ELIZABETH'S ROYAL PASTRY CHEFS SHARE A SCONE RECIPE

INGREDIENTS

500g Plain Flour
28g Baking Powder
94g Butter
86g Sugar
2 Whole Eggs
140 ml Buttermilk
100g Sultanas (Optional) Cover in hot water and leave for 30 minutes

METHOD

Preheat oven to 180°C

Mix the flour, baking powder, butter and sugar together in a bowl, until a crumb is formed

In a separate bowl whisk the eggs and buttermilk together

Add the liquid to the crumb mixture

Continue to mix the dough until it is smooth

(Optional) Add the sultanas, and mix until evenly distributed

Remove the dough from the bowl, flatten the dough and cover

Leave to rest for approximately 30 minutes

Roll out the dough to a thickness of 2.5cm and cut to desired shape

Rest the scones for another 20 minutes

Gently egg wash the top of the scones

Bake in the oven for 10-12 minutes until golden brown

Cool before serving with jam and clotted cream.

Source: <https://townandcountrymag.com/society/tradition/a32621700/queen-elizabeth-royal-family-pastry-chef-scone-recipe/>