

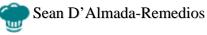
# **DUO-TONE SCONES**





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- Sub Category Name Food Main Courses
- Recipe Source Name Real High Tea 2014/15 Volume 2

# **Ingredients**

#### **DUO-TONE SCONES**

- 500g flour
- 60g sugar
- Salt (pinch)
- 25g baking powder
- 150g butter
- 2 eggs
- 130ml buttermilk
- 50g cocoa powder
- 10ml water

## **Methods and Directions**



### **DUO-TONE SCONES**

- Preheat oven to 180°C.
- Mix flour, sugar, salt and baking powder with a paddle mixer and add butter. Mix for 20 minutes to achieve good sablage and add eggs and buttermilk.
- Divide in half and add 50g cocoa powder and 10g water along with a handful of soaked sultanas and combine.
- Roll both the dough on top of each other with a slight amount of flour.
- Cut and rest before baking for 20 minutes

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