

## RAISIN AND BUTTERMILK SCONES WITH LEMON CURD, CLOTTED CREAM, MIXED BERRY PRESERVE



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- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
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### Ingredients

#### RAISIN AND BUTTERMILK SCONES WITH LEMON CURD, CLOTTED CREAM, MIXED BERRY PRESERVE

- 450g flour
- 110g butter
- 20g baking powder
- 170ml buttermilk
- 1 egg
- 110g sugar
- 5ml vanilla
- 100g raisins

## Methods and Directions

### RAISIN AND BUTTERMILK SCONES WITH LEMON CURD, CLOTTED CREAM, MIXED BERRY PRESERVE

- Mix all the dry ingredients; rub in butter with the flour mix.
- Add pre soaked raisins and then add egg and buttermilk and mix it to a dough consistency but do not overwork it.
- Let it rest for a while and put it in the chiller for about 10 minutes
- Sprinkle some flour on a working station and using a rolling pin flatten the dough into the desired thickness.
- Cut into desired shape and arrange them on greaseproof tray and brush with milk.
- Bake it at 175°C for 20 minutes.
- Serve it with preserves, lemon curd and clotted cream.

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