



# LEMON SCONES WITH CLOTTED CREAM

**SERVINGS: 12**

**PREP TIME: 20 MINUTES**

**TOTAL TIME: 45 MINUTES**

## NOTES:



**MAKE AND KEEP FOR LATER**



**LESS THAN £2 PER SERVING**



**BASIC KITCHEN EQUIPMENT**



**LOW DIFFICULTY**

## INGREDIENTS

**225G PLAIN FLOUR, PLUS MORE FOR DUSTING**  
**2TSP BAKING POWDER**  
**1 LEMON, ZESTED**  
**75G UNSALTED BUTTER**  
**2TBSP CASTER SUGAR**  
**1 EGG, BEATEN**  
**50-100ML MILK**  
**1 X JAR LEMON CURD**  
**200ML (1/3 PT) CLOTTED CREAM OR WHIPPED DOUBLE CREAM**

**REPLACE THE LEMON CURD WITH:**  
**JAM**  
**ORANGE CURD**  
**NUTELLA**  
**FRESH FRUIT**

**RECIPE ON REVERSE SIDE.**

**CHECK OUT THE AROMA INSTAGRAM  
AND FACEBOOK PAGE FOR  
TUTORIALS AND COOK-ALONG  
SESSIONS.**





## **METHOD**

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**PREHEAT THE OVEN TO 200 OC, GAS 6.**

**MIX THE FLOUR, BAKING POWDER, LEMON ZEST AND A PINCH OF SALT IN A BOWL.**

**RUB IN THE BUTTER WITH YOUR FINGERTIPS. STIR IN THE SUGAR, EGG AND ENOUGH MILK TO MAKE A SOFT DOUGH.**

**TIP ONTO A FLOURED SURFACE AND PAT THE DOUGH OUT TO A 2CM THICKNESS. STAMP OUT AS MANY SCONES AS YOU CAN WITH A 2.5-3CM CUTTER (A JAR OR GLASS WORKS EQUALLY WELL), THEN RE-ROLL AND STAMP AGAIN (YOU SHOULD GET ABOUT 20).**

**PUT THE SCONES IN THE OVEN FOR 12-15 MINUTES, UNTIL RISEN AND GOLDEN.**

**SPLIT WHILE STILL WARM, THEN COOL ON WIRE RACK.**

**FILL THE SCONES WITH LEMON CURD, OR ANY ALTERNATIVE MIXTURE AND CREAM.**

**PRESS THE TOPS DOWN GENTLY SO THEY STICK.**

**ENJOY WITH A CUPPA!**