

Scones with Apricot Jam

Serves 24



INGREDIENTS

4 cups plain flour, plus extra for dusting
1 1/2 tbspn baking powder
Pinch of salt
1/3 cup icing sugar
2 cups thickened cream
2/3 cup milk
To serve Maggie Beer Apricot Jam
Whipped cream, to serve

METHOD

- Preheat a fan-forced oven to 180°C and line a baking tray with baking paper.
- Sift together the flour, baking powder, salt and icing sugar into a large bowl.
- Make a well in the centre and gradually fold in the cream and the milk until you have a soft dough (it shouldn't be sloppy or dry – you may need to use more or less cream and milk, depending on the moisture content of the flour). Take care not to over-mix.
- Turn out the dough onto a lightly floured bench and gently pat down to flatten it out to a thickness of 3cm.
- Use a 5cm round cutter to cut out 24 discs and place them close together on the prepared baking tray. Bake for 20 to 25 minutes or until golden and well risen.
- Serve warm scones with a Jam and whipped cream.