

Snack: Sweet Scones

The classic British breakfast right in your kitchen!
Nothing feels better than making your own breakfast
full of love and flavour.



INGREDIENTS

1 cup gluten-free plain flour
¼ cup white rice flour
2 tsp baking powder
¼ cup almond meal
A good pinch of sea salt
60ml cream
125ml milk, plus a little extra for brushing
Jam and Cream, to serve

CHEF'S TOP TIPS

POUR IN WET INGREDIENTS BIT BY BIT, TO AVOID MAKING DOUGH TOO WET.

THIS RECIPE CAN BE EASILY ALTERED INTO SAVOURY SCONES BY ADDING INGREDIENTS SUCH AS CHEESE AND SPICES, AGAIN USE THE INTERNET FOR INSPIRATION

- 1.** Preheat oven to 220°C / 440°F / gas 7 and line a baking tray with baking paper. Put the flours, baking powder, almond meal and salt into a bowl, make a well in the centre.
- 2.** Combine the cream and milk then pouring to the well and mix just until the dough comes together. If it is doughy enough, stop adding wet ingredients. Pat the dough out on a lightly floured surface, fold and use a lightly floured round cutter to cut rounds out of the dough.
- 3.** Place the rounds touching each other into the lined baking tray, lightly brush the tops with milk and bake for 10 - 15 minutes, or until risen and golden.
- 4.** Break in half whilst warm and serve with fruit spread and whipped cream. Eat immediately for the best results.