

Orange Scones with Strawberry Sauce

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A decadent addition to your 'Eid breakfast table or perfect with tea anytime. The scones are rich and buttery. The zest can be omitted to make plain scones.

All the components can be made ahead and assembled when needed. The scones can be frozen. Just defrost and warm through in an oven or microwave.

Ingredients:

4 cups flour

½ cup sugar

1 Tbsp baking powder

½ tsp baking soda

340g cold butter, roughly chopped.

1 egg

$\frac{3}{4}$ cup buttermilk/yoghurt

$\frac{1}{4}$ cup orange zest

1 egg lightly beaten (for washing)

Sugar for sprinkling.

Method:

Combine all the dry ingredients in the bowl of your mixer.

Whisk egg, buttermilk and zest together.

Add the butter to the dry ingredients in the mixer.

Beat just until the butter pieces become pea sized.

Add the liquid mixture and beat till combined.

Divide the dough in half. Form two disks 1 $\frac{1}{2}$ inches high.

Cut each disk into 7 triangles like you would a pizza. You should have 14 scones altogether.

Place the scones at least 5cm apart on your baking tray. They will spread quite a bit.

Brush the scones with the beaten egg and sprinkle over some sugar.

Bake on 180 degrees celcius for 12-20 minutes.

Strawberry Sauce

Ingredients:

1 cup strawberries

½ cup sugar

Method:

Liquidize together. Adjust the sugar to taste.

The sauce can be refrigerated for a few days.

Sweetened whipped cream for serving.

When ready to serve, split the scones. Spoon the whipped cream onto the bottom pieces and top with some sauce before covering with the top piece. Serve immediately.