

Whitworths

Mini Lemon Curd & Clotted Cream Scones



INGREDIENTS

- 90g **Whitworths Sunshine Sultanas**
- 225g plain flour
- 2tsp baking powder
- 1 large lemon, finely grated peel
- Small pinch of salt
- 75g unsalted butter, softened
- 35g caster sugar
- 1 medium egg, beaten
- 75ml whole milk
- 120g lemon curd
- 227g clotted cream

 Makes 24  Prep 30mins  10-13mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 then lightly grease a large baking sheet.
- ♥ Mix the flour, baking powder, lemon peel and salt in a bowl then rub in the butter with your fingertips.
- ♥ Stir in the sultanas, sugar, egg and milk to form a soft dough, handling as little as possible to keep it light.
- ♥ Roll the dough out on a lightly floured surface until 1.5cm thick then fold half over the top of itself (this gives a nice natural break to cut them open once cooked), then flatten slightly using the palm of your hand.
- ♥ Cut out 24 mini scones with a 4cm cutter, re-rolling the dough as required.
- ♥ Bake in the centre of the oven for 10-13 minutes until risen and golden, then transfer to a wire rack to cool completely.
- ♥ Once cooled split and fill the scones with lemon curd and clotted cream – delicious – enjoy!

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Happy Baking!