



Date & Orange Scones

Preheat the oven to 210°C. Line a tray with baking paper

What you need:

200g of our everyday flour mix
2 ½ level tsp gf baking powder
75g butter (note 1)
1 TBS caster sugar
Pinch of salt

Zest of 1 large orange, finely chopped
½ cup of dates, finely chopped
1 egg (size 7)
½ cup buttermilk (note 2)
1 TBS unsweetened natural yoghurt (note 2)

To Make:

Combine the flour, baking powder and salt in a large bowl, stir through with a fork. Coat the piece of butter in the flour then use a box grater (large hole side) to grate the butter into the flour, rub through until it resembles fine breadcrumbs. Stir in the sugar, zest and dates. Make a well in the centre.

Whisk the buttermilk and egg together, then pour into the flour mixture, keeping a little of the liquid to brush the top of the scones. Add the yoghurt. Gently bring together with a fork to form a soft dough. The mixture will be a little sticky. Leave to rest for 2-3 minutes. Tip onto a floured board and form the dough into a rectangle about 2cm thick. Cut with an oiled sharp knife into 8 pieces and place on the tray. Brush the tops with the extra buttermilk. Bake for 10-12 minutes until golden (ovens will vary).

Note:

1. For dairy free use non dairy spread of choice. Measure spread, wrap in clingfilm and place in the freezer for about 20 minutes before making the scones. Very gently rub into the flour mix.
2. For dairy free use coconut yogurt and non dairy milk of choice. Lightly warm the milk and add a couple of drops of lemon juice. Set aside for 5 minutes.

Tip: Like all scones they are delicious still just warm from the oven served with your favourite toppings. These scones freeze well.