



SKYE BLUE

Kitchens

SPICED WALNUT & RAISIN SCONES

Preheat the oven to 230°C. Line a tray with baking paper.

What you need:

- 1 bag of Carrot Cake mix
- 1 ½ TBS baking powder
- 115g butter (note 1)
- 1 ½ TBS black strap molasses
- 300ml milk (note 2)
- Splash of lemon juice
- 1 beaten egg (to glaze)



To Make:

Measure the milk into a jug, add the splash of lemon and set aside.

Add the carrot cake mix and baking powder into a large bowl and stir well to combine. I like to use a hand whisk to do this. Add the butter and rub it in with your fingertips until you have fine breadcrumbs. Alternatively, you could do this part in a food processor then tip into a large bowl. Make a well in the centre. Add the molasses to the milk and whisk to combine. Stir in the milk using a rounded blade or spatula (enough to make a soft dough). The mix will be a little stickier and softer than normal scone dough. Use rice flour to flour a board (have a little extra on hand). Tip onto the board and gently bring the dough together. Carefully press the dough to a thickness of 3cms then cut into 8 scones. Alternatively you could use a cutter. Place scones a little apart on the baking tray. Brush the tops with the beaten egg. Bake for 18-20 minutes (ovens will vary) or until golden brown on top. Cool for 10 minutes then serve warm or cold. Makes 8 generous scones.

Note:

1. For dairy free use non dairy spread of choice. I use Olivani or Nuttelex
2. For dairy free use non dairy milk of choice. I usually use So Good Soy Lite.

Tip: Try using the zest of an orange. The scone dough is quite sticky so dip the knife or cutter into flour before you cut out each one. These scones freeze really well.