

Inspired Hillier Recipes

Summer Baking

STRAWBERRY AND CREAM SCONES

Method:

Makes 10 scones with a 75mm cutter

- Preheat the oven to 170c/150 fan.
- Put the flour and baking powder into a large bowl. Using your fingertips, rub the flour, butter and baking fat together until the mixture resembles bread crumbs. Stir in the sugar.
- Make a well in the centre and pour in the milk, all at once. Mix lightly and quickly until the mixture comes together.
- Tip onto a lightly floured surface and gently bring together to form a dough. The mixture will be sticky to start, but will soon become a soft dough. Do not over handle or the scones will be tough.
- Using the palm of your hand, flatten the dough to a depth of about 3cm
- Dip the cutter into flour and then stamp out the scones, without twisting the cutter.
- Bring the 'off cuts' of dough, back together to form a ball and repeat the process to make the remaining scones.
- Place on a baking sheet an inch apart and bake for approximately 20 minutes, until just golden (the scones should sound hollow when tap on the base) Allow to cool on a rack.
- When ready to serve, split in half. Top the base with a spoonful of strawberry jam, a generous portion of whipped cream and a layer of sliced strawberries. Top with the other half and dust with icing sugar to serve.

Ingredients:

Scones

- 675g Self Raising Flour
- 18g Baking Powder
- 75g Butter – diced (softened, not greasy)
- 50g Vegetable Fat - diced (we use Trex)
- 75g Caster Sugar
- 375ml Milk

Chris's Top Tip

To make fruit scones, mix in a handful of sultanas when adding the sugar. Use clotted cream in place of the whipped cream, if preferred. To enjoy at their best, make the scones a couple of hours before serving.

