



Buttermilk Scones



the Smart Oven™ Pro

Breville

Buttermilk Scones

 Prep 25 minutes / Cook 15 minutes

 Makes 12



the Smart Oven™ Pro

550g self-raising flour
1½ tablespoons (30g) caster sugar
1 teaspoon salt
60g cold butter, diced
375ml buttermilk
80ml cold water, approximately
50ml milk, approximately, for brushing
Clotted cream (or whipped cream), for serving
Raspberry jam, for serving

Method

1. Line baking tray with baking paper.
2. In a SAGE food processor, combine flour, sugar and salt. Add butter and pulse until mixture resembles fine breadcrumbs.
3. Add buttermilk and half of the water. Process for 1 minute or until mixture forms a sticky dough. Add remaining water if required and pulse to combine.
4. Turn scone dough onto a lightly floured surface. Gently pat dough into a 2cm thick round. Cut 6 rounds from dough using a 6.5cm round cutter. Press remaining dough together and repeat to make 12 scones in total. Place scones on prepared tray and brush tops of scones with milk.
5. Insert wire rack in rack position 2, middle shelf. Select BAKE/200°C/CONVECTION/15 min. Press START to preheat.
6. Once preheat has finished, bake scones in the oven for 13-15 minutes or until cooked through and golden. Serve with jam and cream.

Tip

To get straighter sides on your scones, avoid twisting the cookie cutter when cutting – push straight down instead. Dip cookie cutter in a little flour before to release scones more easily onto the baking tray.

Place scones close to each other on the baking tray so they rise more upwards.

Don't overwork the dough so the scones are light and fluffy when baked.