

BASIC SCONE RECIPE WITH VARIATIONS



By Food lovers recipes

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1. BASIC SCONES

6 cups flour

6 tsp baking powder

1/2 tsp bicarbonate of soda

Pinch of salt

1 cup sugar

250g butter

3 large eggs

400ml amasi(can use more or less depending on brand)

1 tablespoon vanilla essence

Preheat oven to 180 °C.

Grease baking trays and dust with a bit of flour

Sift dry ingredients in a separate bowl and set aside

Cream butter and sugar, doesn't have to be smooth as long as its nicely combined

Beat in the eggs with vanilla essence

Gradually add dry ingredients and use the palm of your hands

to rub mixture till it resembles breadcrumbs

Make a well in the centre and gradually add the milk as you gently knead for a few minutes

Combine till ready to roll

Lightly dust your working surface with flour and the top of your dough with a bit extra flour. Roll and cut into about 1/2 a centimetre in thickness. Brush the top of the scones with egg wash(one egg beaten with a tablespoon or two of water /milk)

Bake for 15-18 minutes or till nice and golden brown

2. ULTRAMEL SCONES

Use same recipe. Replace half of the amasi with ultramel custard.

3. FRUIT MIX SCONES

Follow same recipe but use 5 cups flour instead. Replace the other cup with 1 cup fruit cake mix or just plain raisins. Add 1/2 teaspoon mixed spice, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon. Might bake slightly longer but just keep an eye on them

4. ORANGE/LEMON SCONES

Follow same recipe. Add 2-3 tablespoons lemon or orange zest and the juice, 50ml -100ml. This will obviously reduce the amount of maas needed but do it gradually to determine exactly how much you need. Remember sometimes you just pour as you go.

Recipe and photo: Madeleine Potgieter