



Fresh Scones with Wattleseed and Honey

(makes about 15 scones)

Ingredients

- 4 cups Self Raising Flour
- 1 ½ - 2 cups milk
- A pinch of salt
- 2 tablespoons of ground wattleseed
- 400 ml of whipped cream with 1/4 cup of honey stirred through
- Jam of your choice – we have used Pigface jam to keep our native foods theme

Method

Set the heat of the oven to 200 degrees Celsius.

Place the flour in a large bowl and add the pinch of salt and the wattleseed, mix.

Measure 1 ½ cups milk and mix it into the flour using light strokes and a butter knife to mix the ingredients together.

Adjust the dough if it's a little dry by adding the extra ½ cup of milk, don't overmix the dough.

Once the dough has come together, tip it onto a floured surface and pat it into a rectangular shape, around 3-4 cm high.

Using a scone cutter, cut the dough into rounds, cutting as closely together as possible. It may help to dip the cutter in flour each time you cut the dough and to give the cutter a slight twist as you cut.

Place the scones on a baking tray lined with paper, the scones should be close together so that they can support each other as they rise and form a crust.

Place tray in the oven for around 12-15 minutes or until the scones are golden, tall and not doughy at the center of the group. Try not to open the door of the oven too many times to check, scones like a nice hot oven.

Remove the tray from the oven and allow the scones to sit and cool for a minute before brushing their tops and bottoms with a little melted butter. Split the scones in half while they are warm and enjoy them with Pigface jam and honey cream.