

QUEENSLAND PARLIAMENT RECIPE



Buttermilk scones

INGREDIENTS

- Self-Raising Flour - 600g
- Butter, browned - 100g
- Cream - 150g
- Salt - pinch
- Buttermilk - 85g
- Lemonade - 225g
- Sugar - 55g

METHOD

Preheat the oven to 180°C

In a small saucepan, melt the butter over low heat until lightly browned. Set aside, cool to room temperature.

In a large bowl, sift the flour. Add sugar and salt to the sifted flour.

Make a well in the centre of the flour mixture and pour in the buttermilk, cream, and lemonade. Using your fingers, gently bring together the mixture until just combined into a soft dough.

Turn the mixture out onto a well-floured surface and gently bring the dough together with your hands. Roll out the dough until 2.5cm thick. Refrigerate for 30 minutes or until chilled.

Using a 5cm-sized cutter, cut out scones from the chilled dough.

Place scones onto a 5x10 tray lined with baking paper.

Bake the scones for 18 minutes or until golden brown.

Once baked, cover the scones with a clean towel to cool.

Serve with Queensland Parliament Jam, vanilla cream and fresh strawberries.

IMPORTANT TIPS!

- To cut the scones easily, dip your cutter in a little flour.
- Most importantly do not overwork the dough, or you'll end up with hard, tough scones. By using a lighter touch to mix the dough, and only kneading a few times until combined you'll avoid overworking the gluten in the flour.

MAKE YOUR OWN SCONES, OR COME ALONG TO

High Tea at Queensland Parliament.