



THURSDAY COTTAGE HANDMADE



Scones with Thursdays Cottage Strawberry Jam

Thursdays Cottage Strawberry Jam is gorgeous piled on top of clotted cream. Here's a recipe to make feather light scones for a perfect tea-time treat. We prefer to put cream on first, and then jam on top. How about you?

Makes 12 scones

Ingredients:

450g plain flour
½ teaspoon sea salt
2 teaspoons cream of tartar
1 teaspoon bicarbonate of soda
50g butter
1 or 2 tablespoons caster sugar
1 egg
250 ml buttermilk or soured cream

To Finish:

1 x 340g jar **Thursdays Cottage** Strawberry Jam
1 pot Clotted Cream



BAKING SHEET - no need to grease

Preheat oven to 210°C/Gas Mark 7

Method:

- Sieve the flour, salt, cream of tartar, bicarbonate soda and the salt into a roomy mixing bowl.
- Lightly rub in the butter to a fine crumb mix.
- Sprinkle in sugar and combine.
- Add egg and sufficient buttermilk/soured milk to mix to soft springy dough.
- Turn onto floured board and knead very lightly to bring together.
- Roll or press to approximate 3cm thickness
- Using 5cm cutter, cut out scones - don't twist when you cut - this will make your scones uneven.
- Place on baking sheet and sieve a little plain flour over them.
- Bake in preheated oven for approximately 10 minutes until the tops are golden and the base lightly coloured. Place on wire rack to cool.
- Serve with clotted cream and **Thursdays Cottage** Strawberry Jam – remember, cream first and jam on top.