THE QUEEN'S AFTERNOON TEA SCONES

INGREDIENTS



- 500g Plain Flour
- 94g Butter
- 86g Granulated Sugar
- 28g Baking Powder
- 2 Whole Eggs
- 140ml of Milk
- 100g Sultanas (if making fruit scones)
- 1 egg yolk for glazing

INSTRUCTIONS

Preheat oven to 180 C

1. Mix the flour, baking powder, butter and sugar together in a bowl, until a crumb is formed.
2. In a separate bowl, whisk the eggs and buttermilk together.
3. Add the liquid to the crumb mixture. Continue to mix the dough, until it is smooth.
4. Add the sultanas, and mix until evenly distributed.
5. Remove the dough from the bowl, flatten the dough and cover. Leave to rest for approximately 30 minutes.
6. Roll out the dough to a thickness of 2.5 cm and cut to the desired shape.
7. Rest the scones for another 20 minutes.
8. Gently egg wash the top of the scones.
9. Bake in the oven for 10-12 minutes until golden brown.

LEMON DRIZZLE CAKE

INGREDIENTS



- 175g caster sugar
- 175g self-raising flour
- 175g softened butter
- 3 eggs
- Finely grated zest of 1 lemon
- ¾ level tsp baking powder

FOR THE LEMON DRIZZLE TOPPING:

- 100g granulated sugar
- Juice of 1 lemon

INSTRUCTIONS

1.Preheat the oven to 180ºC, gas 4. Beat together the eggs, flour, caster sugar, butter, baking powder and lemon zest until smooth in a large mixing bowl and turn into the prepared tin.

2.Bake in the pre-heated oven for about 40 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch.

3.While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice, and pour over the warm cake. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin. Slice to serve.