



BUTTERMILK SCONES WITH LEMON CURD

Season: Any time
From the garden: Lemons, eggs
Type: Snack
Difficulty: Easy
Country of origin: UK
Serves: 16 scones + 1 $\frac{2}{3}$ cup curd
Source: chelsea.co.nz

Equipment

- *chopping board and knife
- *measuring cup and spoons
- *bowl and mixing spoon
- *baking dish
- *pastry brush

- *saucepan
- *citrus juicer
- *citrus zester
- *whisk

Ingredients

Scones:

- *3 $\frac{1}{2}$ cup self raising flour
- *2 tbsp sugar
- *60 g butter or margarine
- *1 $\frac{1}{2}$ cup buttermilk (or plain milk + 1 $\frac{1}{2}$ tbsp vinegar or lemon juice)

Lemon curd:

- * $\frac{3}{4}$ cup lemon juice
- *1 tbsp lemon zest
- * $\frac{3}{4}$ cup sugar
- *3 eggs
- *115 g butter or margarine

Method

1. preheat the oven to 200 degrees
2. do make the butter milk, add the vinegar or lemon juice to the milk, stir and let it sit for 5 minutes to thicken

- 3.for the scones, mix the flour, sugar and a pinch of salt in a bowl
- 4.add the butter or margarine in small pieces to the flour mixture
- 5.rub the butter with your fingertips until it resembles breadcrumbs
- 6.make a well in the centre and add the buttermilk
- 7.mix gently and then tip it onto a floured surface
- 8.gently knead the dough until it comes together. Don't overwork the dough
- 9.press the dough out into a 3cm thick square
- 10.cut the dough into 16 even squares
- 12.grease the baking dish and dust with flour
- 13.place the scones, touching, into the dish and bake for 15 minutes until light golden
- 14.for the curd, zest and juice the lemons
- 15.add all the ingredients into the saucepan and cook on a low heat while whisking continuously till the curd thickens

Note: For a dairy free version, plant milk can be used in the same way as cow milk to make buttermilk.

Skills: *measuring, chopping, juicing, zesting, kneading*