

Plain scones with clotted cream and blueberry compote

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Makes 10 small – Part of [“Your Perfect Afternoon Tea”](#)

INGREDIENTS

Scone

350g self raising flour
1 tsp baking powder
85g unsalted butter
50g caster sugar
100g milk
75g yoghurt
1tsp vanilla extract
Beaten egg to glaze

Blueberry Compote

300g blueberries
 $\frac{1}{2}$ lemon zested and juiced
30g golden caster sugar

To Serve

Clotted cream

METHOD

1. Heat your oven to 220 degrees, line a large baking tray
2. Using a food processor (I use a Magimix, but you can use

any and I guarantee they come out perfect every time with absolute minimal effort!) combine the flour, salt, baking powder butter and sugar, pulse until a fine crumb is formed

3. In a jug combine the milk, yoghurt, and vanilla extract

4. Pour the milk mixture into the food processor slowly, pulsing each time until a dough is formed

5. Turn out on to a floured surface and work with your hands a little, add more flour on to the surface if it is too sticky

6. Roll out until about 3-4 cm thick, then use a 5cm cutter to press out your scones

7. Pop on to the baking tray and brush the tops with the beaten egg

8. Bake for 10 mins until they are risen and golden brown on top

9. Remove from oven and cool on a wire rack

10. Whilst they are cooling make the blueberry compote

11. Combine all the ingredients for the compote in a saucepan, cook on a low heat for 15-20 minutes stirring every so often. Remove from the heat and allow to cool before serving (note, this can be made in advance and left in the fridge)

12. To assemble, slice the scones in half, add a dollop of the clotted cream to one half, top with the blueberry compote and pop the top back on

13. This should be displayed on the very top of the cake stand if you are using one



ENJOY! If you opt for Plain scones with clotted cream and blueberry compote, please do share a picture!