# Scones with Clotted Cream and Raspberry Flavour Pearls

November 6, 2020

## High Tea isn’t complete without Scones and freshly made Clotted Cream

Rather than traditional jam we’ve topped our Scones with Raspberry Flavour Pearls. It’s a great excuse to bring out Nana’s heirloom crockery and enjoy a chat. We also whipped up some cucumber sandwiches (no crusts please!) for our afternoon soiree. Feel free to substitute the tea for some bubbles…it’s always 5 o clock somewhere!

You will need to **make the Clotted Cream the day before your gathering** so lets start here. It’s really easy and oh so delicious so give it a try if you have time. OR you could buy some from your local gourmet store!

# What you'll need

- Pure Cream – has around 40% fat and no additives
- Icing Sugar – pure (icing mixture contains other additives)
- Vanilla Pod or paste
- 2 1/2 cup self-raising flour
- 60 gm cold butter – chopped
- 3/4 cup cold milk
- Raspberry Flavour Pearls

# To do

In a saucepan combine the pure cream with a little icing sugar, say a teaspoon to 600 ml of cream and scrape out the seeds from the vanilla pod. Add the pod to the pot too. Bring it to a really gentle simmer for around an hour or so. Remove the vanilla pod, pour the cream into a tray and refrigerate overnight.

No need to cover it, it should get a bit of a skin on the top and it will set to a deliciously thick and silky cream. Oh yum!

## Next

Preheat your oven to 180°C. Grease and line a tray with baking paper.

Sift the flour into a large bowl. Rub in the butter to make fine crumbs. Make a well in the centre and add the milk. Use a butter knife to cut through the mixture until it forms a soft dough.  Adding a little more milk if needed.

Tip the dough onto a lightly floured bench. Knead briefly until smooth. Shape into a 2cm thick round.

Use a cutter (or a glass) of around 5 cm dipped into flour to cut out your scones. Place scones side by side on prepared tray. You can leave them as they are or brush tops with milk to glaze. Bake for 12-15 minutes or until golden and well risen.

## To Serve

Simply halve your cooled scones (if they are too warm the cream will melt and slide off), top with some of your rich and delicious clotted cream. Place them on to your serving plate and finish with a spoonful of Raspberry Flavour Pearls.

Now to just relax, chat and eat..

Until next time

from the Peninsula Larder Team

> *"What did the baker call his son when he baked muffins instead of scones?"*
> *Good for muffin!*

**If you've just come across this recipe and you'd like to take a peek at our other flavours HERE There are plenty of others to choose from.