



Café Belle Fleur

Date Scones with Jam and Cream

Makes 12 large scones

Ingredients

4 cups self raising flour
½ cup castor sugar
Pinch salt
½ cup pitted dates
200ml pouring cream
200ml water (plus extra boiling water)
Extra flour for cutting
50ml milk



Method

1. Place whole dates in a small bowl and pour over enough boiling water to cover. Allow to cool.
2. Sift flour, salt and sugar into a large bowl.
3. Mix 200ml water with 200ml cream.
4. Lightly mix flour/sugar with your hand while adding cream mixture, but be careful only to mix enough to combine.
5. Strain dates from water and add to dough. Mix lightly by hand until just combined.
6. Sprinkle flour on a clean work bench and tip out dough.
7. Lightly flatten the dough by hand until smooth and 3cm high.
8. Using a scone cutter, cut out scones and place on a greased baking tray with scones just touching.
9. Brush tops with milk.
10. Bake in hot oven at 200°C for 10-12 minutes, until cooked and golden.
11. Let cool on tray for 5-10 minutes then break apart (do not cut with knife) and top with jam and thick cream.

