



DATE AND ROSEWATER SCONES

Fill your home with the smell of freshly baked scones! These Date and Rosewater Scones have my Middle Eastern Twist to them. They are light and fluffy and packed full of flavour!

Top with whipped cream and your favourite jam for the perfect afternoon tea treat, brunch or breakfast.

PREP TIME: 15 MIN

COOK TIME: 10 MIN

MAKES: 8-10

INGREDIENTS

225 grams self raising flour
1 teaspoon baking powder
50 grams butter (softened but not melted)
2 tablespoons (25g) caster sugar
50 -70 grams dates pitted
1 egg
100 ml of rosewater
Milk for glazing

ROUBA'S TIPS

Use good quality dry soft dates
For light and fluffy scones, don't over work the dough (mix until the dough just comes together).
Don't over-bake them (they're not cakes)
Soft butter creates soft scones
You can freeze the scones after you've baked them



METHOD



Step 1.

Preheat oven to 220°C.

Combine flour and baking powder into a bowl. Cut the butter into small pieces and add to the flour. Using your fingertips, rub the butter in until the mixture resembles fine breadcrumbs. Stir in the sugar and chopped dates.



Step 2.

Break the egg into a measuring jug and lightly beat. Add the rosewater and mix together (this should make up to approximately 150ml in your measuring jug together with the egg).

Make a well in the centre of the dry ingredients and stir in the egg and rosewater mixture. Mix to a soft dough. Turn on to lightly floured surface and knead gently and very lightly if necessary to bring the dough together (don't over knead or the scones will be tough).



Step 3.

Roll out the dough lightly to about 2-3 cm thick with your hand. Cut into rounds with a 6-7 cm cutter dipped in flour. Place scones on tray lined with baking paper about 2-3 cm apart. Re-roll any offcuts to use up the dough.

Brush tops with milk and bake for approximately 10 minutes or until golden and well risen.

Serve scones with jam and whipped cream.

LOOKING FOR A CHANGE SWAP THIS FOR THAT.

THIS:	THAT:
ROSEWATER	MILK
DATES	SULTANAS