



Presenting...

Berryworld's Own Blueberry & Buttermilk Scones

...the preference of the Pilots

Vegetarian & Nut Free

Light and fruity and simply served split open, with the tastiest freshest tasting jam spooned generously on top, these scones are as close to heaven on a plate as you can get. For an extra special treat a spoonful of thick cream makes them extra luscious. The buttermilk can be replaced with ordinary milk, with a squeeze of lemon juice or 1 tsp cider vinegar to sour it.

What you will need:

Makes: approx. 12 Prep time: 15 mins Cooking time: 15 mins

- Blueberry jam
- 400g blueberries
- 200g caster sugar
- Zest and juice of 1 large orange
- Scones
- 150g blueberries
- 350g self raising flour
- 1 tsp bicarbonate of soda
- 100g salted butter, cubed
- 50g caster sugar
- zest of 1 orange
- 175ml buttermilk
- 1 tbsp milk



Method

- First make the blueberry jam, place the blueberries, sugar, zest and juice of the orange in a large heavy based pan. Allow the sugar to dissolve over a medium heat then increase the heat and allow to boil for approximately 20 minutes, stirring occasionally to prevent it catching on the bottom of the pan. Allow to cool a little then spoon into sterilised jars. Cover with a lid when completely cooled and store in the fridge for up to 2 weeks.
- To make the scones, Preheat oven 220c/200c fan/gas 6. Wash and pat dry the blueberries, dust in a little flour.
- Sift the flour and bicarbonate of soda into a large bowl. Rub in the butter using your fingertips until the mixture resembles fine breadcrumbs.
- Stir in the caster sugar, orange zest and blueberries, make a well in the centre and pour in the buttermilk and milk, mix together with a knife until you have a soft dough. Turn out onto a lightly floured surface and knead very lightly, pat into a round 4cm thick.
- Cut out scones using a 5 cm fluted cutter, place on a lightly greased baking tray. Brush the tops with a little milk. Bake for 10-12 minutes until risen and golden, cool on a wire rack.
- Serve split in half topped with the blueberry jam.

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