



# Almond Scones

20 minutes

Hands on

6

Portion(s)

1

Difficulty



## Ingredients

- 225 g all-purpose flour
- extra flour for dusting
- 1 teaspoon baking powder
- 1 good pinch of salt
- 50 g butter, cut into cubes
- 50 g almonds, chopped
- 6 almond, for serving
- 125-150 ml milk 3.5% fat
- 1 egg, beaten
- soft goat cheese, for serving, optional
- fig marmalade, for serving, optional

## Method

- Preheat the oven to 220\* C (428\* F) Fan.
- Lightly dust a baking pan with flour.
- Combine the flour, baking powder and a good pinch of salt in a large bowl.
- Add the butter and rub the mixture between your fingertips, until it resembles breadcrumbs.
- Add the almonds and milk. Mix with a fork until combined.
- Shape the mixture into a compact ball. Try not to overwork the dough or else the scones will become heavy.
- Spread out the dough on a working surface. Use your hands to shape it into a round disc about 3 cm thick.
- Use a sharp knife to cut it into 6 equal sized triangles.
- Transfer to baking pan. Brush with the beaten egg and place an almond on to each scone.
- Bake for 15 minutes, until they rise and turn golden.
- Transfer to a wire rack to cool.
- Try serving them with goat cheese and fig marmalade!

## Διατροφικός πίνακας

Nutrition information per portion

304 Calories (kcal)	14.0 Total Fat (g)	5.7 Saturated Fat (g)	33.0 Total Carbs (g)
15%	20%	29%	13%
1.8 Sugars (g)	8.7 Protein (g)	3.0 Fibre (g)	0.26 Sodium (g)
2%	17%	12%	4%