

Recipes from Ballyknocken Cookery School

Catherine's Farmhouse Sweet Scones

Sweet Scones

There is nothing more mouth-watering than scones straight from the oven, butter melting onto them, a good dollop of homemade rhubarb & ginger jam.

Ingredients

1 lb (450gr) plain flour
2 heaped teaspoons baking powder
Large pinch salt
1 oz (25gr) caster sugar
4oz (115gr) chilled butter
½ pint (280ml) milk approximately

Beaten egg & sugar to glaze
Makes 15 scones approximately

Method

1. Preheat the oven to Gas 8 / 450F / 230C
2. Sift all the dry ingredients together. Rub in the chilled butter until the mixture resembles fine breadcrumbs. Make a well in the centre and add most of the milk. Mix to a soft dough adding all of the milk if required.
3. Turn out onto a floured surface and knead lightly. Roll out to about 1 inch (2 ½ cm) thickness. Dip the cutter into flour and cut the dough into rounds of 1 ½ inch (4cm).
4. Place scones on a floured baking tray, glaze with the beaten egg and put immediately into the hot oven. In 15 minutes approximately, the scones should have risen and have a golden top. Enjoy with Irish butter and homemade jam!

Ingredients

Strawberry Lemongrass and Vanilla Jam 🍓

Makes about 250g jam

200g strawberries, washed,
hulled and mashed.
1 lemongrass stalk, bruised
1 vanilla bean pod, split
180g Jam Sugar

Method

1. For the jam, add the strawberries, lemongrass stalk, vanilla bean pod and jam sugar, bring to the boil, starting it on a medium heat and stirring from time to time.
2. Increase the heat and then boil rapidly for 4 minutes, stirring from time to time.
3. Remove the lemongrass stalk.
4. Leave to cool slightly before spooning into a sterilised jar and seal.
You can take out the vanilla bean pod at any time, wash and dry it and sit it in your caster sugar for vanilla sugar later.
Enjoy the jam with some freshly baked scones

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