

## Date & Orange Scones

Serves: 8

Preparation Time: 15 minutes

A scrumptious addition to those tea breaks we all love.

### Ingredients

3 cups PAMS self-raising flour  
2 tablespoons sugar  
75g butter, chilled and diced  
1 cup PAMS pitted dates, finely chopped  
Grated rind of 1 orange  
1 cup milk  
1/2 cup cream  
1 egg  
Milk, to glaze

### Method

Preheat the oven to 200 degrees celsius.

Sift the flour into a large bowl and stir in the sugar. Using your fingertips, lightly work the butter into the flour until the mixture resembles breadcrumbs. Stir through the chopped dates and grated orange rind.

Whisk together the milk, cream and egg. Using a knife, gradually pour the liquid into the flour mixture and stir together to form a soft dough. Turn the dough out onto a floured surface and gently pat or roll into a 5cm thick round. Using a round cutter dipped in flour, cut into 8 scone rounds.

Place the scones 2cm apart on a lightly floured baking tray. Lightly brush the tops with a little milk. Bake in the preheated oven for 15 minutes until risen and golden.

Serve with your favourite fruit jam.

### Heres some handy tips

These scones can be made with PAMS plain flour, just add 1½ teaspoons of baking powder to act as the raising agent.

If you don't have a scone cutter, use a sharp knife and cut scones into squares.