



SCONES

Preheat the oven to 160°C and line a baking tray with baking paper. Combine the dry ingredients and rub in the butter until the mixture resembles fine breadcrumbs. In a separate bowl, whisk together buttermilk, eggs and vanilla essence. Add it to the flour mixture and gently mix together until just combined.

Roll out the dough on a floured surface to 5 cm thick. Cut out rounds and place in the prepared baking tray. Bake for 8 minutes or until golden.

Makes 18-24 scones

750 g self-raising flour
15 ml baking powder
90 g castor sugar
90 g soft butter
300 ml buttermilk
3 eggs
5 ml vanilla essence

STRAWBERRY JAM

Place strawberries in a pot, add pectin and stir to mix well. Bring to a rolling boil, stirring continuously. Reduce the heat to medium and add sugar and lemon juice. Cook for 15 minutes, stirring continuously. Remove from the heat and skim. Ladle into sterilised jars.

Makes 2 small jars

800 g frozen strawberries
30 g pectin
1,4 kg sugar
60 ml lemon juice