Lavender Cream Scones

Ingredients

280g self raising flour

50g castor sugar

56g butter

2 teaspoons dried lavender

1 lemon (1 teaspoon lemon zest) washed

120ml whipping cream

1 large egg

½ teaspoon vanilla extract

Sugar glaze

150g icing sugar

3 – 4 tablespoon milk

2 teaspoon vanilla extract

Garnish

Fresh lavender flowers

Utensils

Scales

Wooden spoon

Mixing bowl

Breakfast bowl

Small mixing bowl

Grater

Sieve

Fork

Whisk

Rolling pin

2 ½ inch cutter

Baking tray

Greaseproof paper

Method

Turn the oven on to 180 degrees.

Line the baking tray with greaseproof paper.

Weigh the sugar into the bowl. Put the sieve on the bowl and reset the scales to zero and weigh 280g flour. Sift the flour and then mix really well with a fork. Weigh the butter into a breakfast bowl and then add. Rub the flour and sugar into butter until it resembles breadcrumbs, (shower with the flour.)

Grate the lemon using the small side of the grater and add 1 teaspoon of the zest (skin). Add the zest and lavender to the bread crumbs and stir well. Set aside.

In the small bowl add the cream, vanilla extract and egg. (Remember to break the egg into a cup first.) Whisk well.

Add the cream mixture to the flour bowl and stir with a fork to combine. Using your hands, continue to bring it together so it forms a dough. If it seems dry add some more cream a little at a time.

Turn the dough onto a lightly floured surface and gently knead a few times. Roll the dough to ½ inch thickness. Using the cutter cut out rounds and place on prepared baking sheet, rerolling scraps as necessary.

Place into the oven for approximately 15 minutes or until the edges are golden brown and a knife comes out clean. Leave to cool completely.

Sieve the icing sugar into a bowl, then add the milk and vanilla extract into a cup and stir with a fork. Slowly add the liquid until it makes a smooth pourable mixture. Spread over cooled scones.

Garnish with lavender flowers.