

Under 45 minutes

Makes about 24

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Ingredients:

- 1 Tbsp (15ml) cinnamon
- ½ cup (110g) castor sugar
- 1 packet (500g) scone pre-mix
- Oil, for deep-frying

Sauce:

- ½ cup (125g) butter
- ½ cup (100g) brown sugar
- ½ cup (125ml) cream, warmed
- 1 tsp (5ml) vanilla essence
- Pinch of salt

Method

1. Combine cinnamon and castor sugar in a bowl and set aside.
2. Mix scone dough according to package instructions.
3. Fill a pot $\frac{2}{3}$ full with oil and warm over a medium heat.
4. Pinch off ping pong-sized balls of dough and deep-fry until golden.
5. Toss hot scone balls in cinnamon sugar and set aside.
6. Stir butter and brown sugar in a pot over low heat until sugar melts and begins to caramelise.
7. Add cream and stir until smooth, simmering for 3 minutes until slightly thickened.
8. Stir in vanilla essence and salt.
9. Drizzle sauce over scone balls and serve.

COOK'S NOTE

Don't overmix the scone dough; rather use a knife to 'cut' the wet ingredients into the dry ones.

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