

Under 45 minutes

Makes about 24

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

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 caramelize.
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.

[Browse more Easter recipes here.](#)