

Less than 45 minutes

Serves 8

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Ingredients:

- $\frac{1}{3}$ cup (67g) sugar
- 2 tsp (10ml) baking powder
- $\frac{1}{2}$ tsp (3ml) bicarbonate of soda
- $\frac{1}{2}$ tsp (3ml) salt
- 3 cups (750ml) flour + extra for dusting
- $\frac{1}{2}$ cup (125g) chilled butter, cubed
- 1 packet (100g) almonds, roughly chopped
- 1 egg, whisked
- $\frac{4}{5}$ cup (200ml) cream + extra for glazing and serving
- Brown sugar for sprinkling
- 2 cups (500ml) mixed berries, for serving

Method:

1. Preheat oven to 180°C.
2. Whisk sugar, baking powder, bicarbonate of soda, salt and flour in a large bowl to combine.
3. Add butter and toss.
4. Using your fingertips or a food processor, work butter into flour until you have a fine crumb.
5. Stir through half the chopped almonds.
6. Make a well in the centre, add egg and cream and mix with a fork, incorporating dry ingredients a little at a time, until a dough forms.
7. Knead dough in a bowl until it just comes together.
8. Turn onto a lightly floured surface and pat into a 2½-3cm thick circle.
9. Cut into 8 shapes, and transfer to a baking-paper lined tray.
10. Brush scone tops with a little cream, sprinkle with sugar and remaining almonds.

11. Bake for 18-22 minutes.
12. Serve with whipped cream and fresh berries.