



Mom's Scones with Whipped Cream and Raspberry Jam

Recipe by: Chiara Turili

Serves: 6

Cooking: 15min

Difficulty: Easy

Ingredients :

- 2 cups flour
- 40g sugar
- 3 tsp baking powder
- Pinch salt
- 1 cup milk
- 180g butter, melted
- 1 egg
- 1 tsp vanilla
- 1 egg, for egg wash
- Pinch salt for serving
- 1 cup cream
- Butter, softened
- Raspberry jam

Methods :

- In an electric mixer combine the flour, sugar, baking powder and salt into a bowl.
- Mix in the milk, butter, egg and vanilla until it forms a sticky wet batter.
- Spoon into greased muffin trays and brush with milk. Bake at 180° for 15 minutes.
- Allow scones to cool on a wire rack. Make about 12 medium sized scones.
- To serve: cut the scone in half, smear with butter, a spoonful of jam and dollop of whipped cream. Serve immediately.