

Mrs. Patmore's Scones, Downton Abbey

Ingrédients

- 240g of flour
- 8g of baking powder
- 25g of sugar
- 2g of salt
- 190g of heavy cream (I used half whole thick cream and half 35% fat liquid cream)
- 80g of freeze-dried blackcurrants or blueberries (I didn't have any, they were very good without it)
- 1 egg white

Préparation

1. Here is probably one of the simplest and quickest recipes you can find on my blog.
2. Very few ingredients and no resting time in addition to a quick cooking time, you will have your breakfast or snack on the table in less than 25 minutes!
3. I took this recipe from the cookbook of the Downton Abbey series (even though I made a few modifications) and the result is soft and crispy scones, to be eaten warm straight out of the oven... the perfect recipe for this back-to-school season and the arrival of autumn so get your best jars of jam ready, tea is served!
4. Equipment :Rolling pinPerforated baking sheetPreparation time: 10 minutes + 12 minutes of cookingFor 5-6 scones: Ingredients: of flour of baking powder of sugar of salt of heavy cream (I used half whole thick cream and half 35% fat liquid cream) of freeze-dried blackcurrants or blueberries (I didn't have any, they were very good without it) 1 egg white QS of sugar Recipe: Mix the flour with the baking powder, sugar, and salt.
5. Add the cream and the freeze-dried fruits, mix quickly to form a ball.
6. Roll out the dough to a thickness of 2cm.
7. Cut out circles of 7cm in diameter using a cookie cutter (if you don't have one, a glass can work just as well).
8. Place them on a baking sheet lined with parchment paper.
9. Lightly whisk the egg white with a spoonful of water.
10. Brush the mixture over the scones, then sprinkle them with sugar.
11. Bake them in the preheated oven at 220°C for 12 minutes.
12. Once out of the oven, let them cool slightly, then split them in half (always with your fingers, not with a knife, otherwise the texture will not be the same).