

# Lemon & Poppy Seed Scones

makes 18 (Ø4cm) mini scones

by Harry Sargent

## Ingredients

- 225g self raising flour
- 30g caster sugar
- ½ tsp baking powder
- 1 unwaxed lemon's zest
- 15g poppy seeds
- Pinch of fine/table salt, to taste
- 60g cold salted butter
- 1 lemon's juice, measured (~45ml)
- 115ml, less the volume of lemon juice, milk
- Flour, for dusting
- Milk, for brushing
- Granulated sugar, for sprinkling

## Method

1. Preheat an oven to 185°C fan.
2. Mix the flour, sugar, baking powder (if using), zest, poppy seeds, and salt.
3. Wearing powder-free nitrile gloves\*, rub the butter in to the dry ingredients.
4. Add the lemon juice and mix/rub until incorporated throughout.
5. Incorporate the milk to make a loose dough. Dust the dough with flour.
6. Press the dough to a thickness of 2-3cm and cut into discs.
7. Knead any offcuts together, re-dust, re-press, and re-cut until all the dough is used.
8. Brush the tops with milk and sprinkle very sparingly with granulated sugar.
9. Bake for 15 minutes and serve hot or cool. If serving with jam and clotted cream, it's imperative the jam goes on top.

\*Tip:

I recommend using gloves to stop warm hands from melting the butter too quickly. That its more hygienic and less messy is a bonus.