



Breakfast Scones with Strawberries and Nutella®

Others | Breakfast | Snacking | Mid-morning | Lunch | All year round

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Serves: 9

Ingredients

115g self-raising flour
115g wholemeal flour
2 tsp baking powder
25g unsalted butter, diced
5g caster sugar
250g strawberries, diced
150ml milk
Pinch of salt

To serve

50g strawberries, hulled and diced
135g clotted cream
2 tsp vanilla extract
135g Nutella (15g/ one heaped teaspoon per portion)

PREPARATION

1. Preheat the oven to 220°C (conventional) or 200°C (fan oven) and line a baking

sheet with parchment paper.

2. In a large bowl, sift the flours together with the baking powder and add the sugar.

3. Add the butter, using your fingertips to rub the butter into the flour until the mixture resembles fine breadcrumbs. Add the diced strawberries to the bowl and mix well.

4. Make a well in the centre of the mixture and pour in the milk. Stir this together lightly with a table knife until a dough is formed, before tipping this out onto a lightly floured work surface.

5. Bring together into a smooth dough. Using a rolling pin, roll the dough out into an oval (8cm in width by 3cm in height).

6. Dip a 4cm pastry cutter into some flour and stamp out 9 scones, placing them onto the prepared baking sheet. Re-roll any remaining dough and repeat the process.

7. Using a pastry brush, brush the top of each scone carefully with a little milk, making sure not to brush the sides of each, which will prevent the scone from rising.

8. Bake for 12-15 minutes until the scones have risen and are golden, then leave to cool on a wire rack. To serve

9. Add the vanilla extract and clotted cream into the bowl of a stand mixer. Whisk for 30 seconds to 1 minute, until light and fluffy.

10. Split the cooled scones in half and spoon on some clotted cream, top with one heaped teaspoon of Nutella (15g) and replace the other half of the scone to serve.