
CHEF DALE SNIFFEN RECIPE

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Canadian Blueberry Scones

Make 24

Oven temp 200C , for 20 to 25 minutes

Prep List

4 Cups plain flour

4 teaspoon Baking powder (NOT BAKING SODA)

1/2 Teaspoon salt

1 teaspoon ground cinnamon

180gm UN salted butter, cubed

1 1/3 cup milk, (any fat level is OK)

2 tbsp Vanilla extract

1 cup fresh blueberries

Milk glaze

Method

- Sift flour, baking powder, salt and spice into a bowl
- Add cubed butter, cut in butter so it resembles *parmesan cheese*
- Add milk vanilla and blue berries
- Combine and knead for 3 minutes
- Sprinkle a little flour onto a bench
- Evenly spread out the dough to 30mm thick / 260mm long
- Brush with milk glaze
- Cut into 24 cubes
- Bake on 2 trays with 12 scone per tray
- Rotate scone if uneven browning occurs
- Rest cooked scones on cooling rack
- GET STUCK INTO THEM!!!