



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Date and Lemon Scones

Ingredients

150ml-175ml milk
150ml cream
1 egg
3 cups self-raising flour
2 tbs caster sugar
1 cup chopped, dried dates
Finely grated rind 1 lemon
Cream & jam, to serve



Method  officially tested

Makes 12

1. Preheat oven 200°C fan forced. Line large flat oven tray with baking paper.

2. Whisk 150ml milk, cream and egg together until well combined. Combine flour, sugar, dates and lemon rind in a large bowl. Add milk mixture and stir gently to a soft dough, adding remaining milk if necessary. Turn onto a lightly floured surface and knead gently until dough comes together.

3. Press dough out to 2cm-thick. Cut scones from dough and place onto tray flat-side up. Press dough together gently and repeat using the remaining dough. Brush the tops with milk and sprinkle with a little sugar. Bake 12-15 minutes until golden and well risen. Serve hot with jam and cream.