



LAVENDER SCONES

Ready to mix things up a little? We've taken one of our all-time favourite scone recipes and given it a delicious purple twist for Mothers' Day. First, we've added culinary lavender flower to the mix. Then we've finished it all off with delectable lemon lavender icing!

INGREDIENTS

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Lavender Scone	
Lyte Scone Mix	0.500kg
Water	0.250kg
Culinary Lavender Flower Buds	2 Teaspoons
Lemon Zest	2 Teaspoons
Pure Vanilla Extract	2 Teaspoons
Lemon Lavender Icing	
Thickened Cream	0.045kg
Culinary Lavender Flower Buds	1 Teaspoon
Fresh Lemon Juice	1 Tablespoon
Icing Sugar	0.150kg

PRODUCTS

35836 Lyte Scone Mix 15kg

Yield: 12 Scones



METHOD

LAVENDER SCONE

1. Place water, lavender flower, lemon zest and vanilla extract in a bowl, give it a quick stir.
2. Add Scone Mix.
3. Using a beater, blend together on low speed for 1 minute.
4. Scrape down and mix on low speed for another 5 minutes.
5. Rest for 5 minutes before cutting (20mm thick/50mm diameter). If the dough is too sticky, add a little flour. If it seems to dry, add 1 tablespoon of milk.
6. Brush scones with milk, and for extra crunch, sprinkle with coarse sugar.
7. Bake at 220° for 15-20 minutes.

LEMON LAVENDER ICING

1. In small saucepan over low heat, bring cream to a simmer.
2. Remove from heat and immediately add the lavender flower.
3. Set aside to steep for 15 minutes.
4. Strain the cream through a fine-mesh sieve set over a bowl, then discard the lavender.
5. Cool for 5 minutes.
6. Whisk in the lemon juice and icing sugar.
7. Add more icing sugar to thicken if desired.
8. Drizzle over warm scones.