

DONUT, PANCAKE & SCONE, SWEET GOODS

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

INGREDIENTS	WEIGHT
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

METHOD

LAVENDER SCONE

STEP 1

Place water, lavender flower, lemon zest and vanilla extract in a bowl, give it a quick stir.

STEP 2

Add Scone Mix.

STEP 3

Using a beater, blend together on low speed for 1 minute.

STEP 4

Scrape down and mix on low speed for another 5 minutes.

STEP 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.

STEP 6

Brush scones with milk, and for extra crunch, sprinkle with coarse sugar.

STEP 7

Bake at 220°C for 15-20 minutes.

LEMON LAVENDER ICING

STEP 1

In small saucepan over low heat, bring cream to a simmer.

STEP 2

Remove from heat and immediately add the lavender flower.

STEP 3

Set aside to steep for 15 minutes.

STEP 4

Strain the cream through a fine-mesh sieve set over a bowl, then discard the lavender.

STEP 5

Cool for 5 minutes.

STEP 6

Whisk in the lemon juice and icing sugar.

STEP 7

Add more icing sugar to thicken if desired.

STEP 8

Drizzle over warm scones.

Makes 12 scones.

Serve immediately or store in the fridge below 5°C for up to 24 hours.