

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

WEIGHT

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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

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.