

# YACKANDANDAH

PRODUCT OF AUSTRALIA

Recipes for Yackandandah hand made preserves, curds and & sauces

## Yogurt lime scones

---

### Serves

Approximately 8 scones

### Ingredients

- 2 cups unbleached all-purpose flour
- 1/4 cup sugar
- 1 tbsp baking powder
- Grated zest of 3 lemons
- 1/4 teaspoon salt
- 4 tbsp (1/2 stick) cold unsalted butter, cut into pieces
- 2 large eggs
- 1/2 cup heavy cream
- 3 tbsp Yackandandah Premium Lime Curd

### Method

- Preheat the oven to 205°C.
- Line a baking sheet with parchment paper. In a medium bowl, combine the flour, sugar, baking powder, lemon zest, and salt. Cut in the butter with a fork or a heavy-duty electric mixer until the mixture resembles coarse crumbs. (At this point I usually have to get my fingers into the mix to help break up the butter. Or is that just the child in me?)
- In a small bowl, whisk together the eggs, yogurt and cream. Add to the dry mixture and stir until a sticky dough is formed.
- Turn out the dough onto a lightly floured work surface and knead gently just until the dough holds together, about 6 times. There are many different ways to cut the scones. Some folks use the “round” method - patting the dough into a 1-inch thick round, and cutting like a pie. I prefer the “log” method.
- Roll out the dough into a long log and pat down to about 1 inch thick, and cut into circles. Place the scones about 1 inch apart on the prepared baking sheet. Sprinkle the tops with sugar, if desired.
- Bake in the center of the oven until crusty and golden brown, 15 to 20 minutes. Serve immediately with butter, clotted cream and lime curd or your favorite Yackandandah jam.

Yackandandah Jam and Preserving Company Pty Ltd

3260 Sanatorium Rd, Yackandandah 3749 NSW

Phone: (02) 6027 1671 Fax: (02) 6027 1673 Email: yackjam1@bigpond.net.au