

BAKE FOR HEROES

LYLE'S ELEGANT GOLDEN SCONES



A deliciously light take on traditional scones – the magic of Lyle's Golden Syrup makes these delights an afternoon tea time dream.

Prep: 15 minutes

Cooking: 12-18 minutes

Makes: 8 (large)

Ingredients

- 30g (1¼oz) Lyle's Golden Syrup, plus 1 tbsp for brushing
- 295g (10½oz) self-raising flour, plus extra for dusting and dipping
- 30g (1¼oz) Tate & Lyle Fairtrade Golden Caster Sugar
- 120ml (4floz) milk
- 120ml (4floz) single cream
- to serve: jam and clotted or whipped cream

Method

1. Preheat the oven to 180°C/160°C fan 350°F/ gas 4 and gently warm the 30g (1¼oz) of Lyle's Golden Syrup in a small pan until softened.
2. Combine the flour and golden caster sugar in a bowl. Make a well in the centre, then pour in the warm Lyle's Golden Syrup, milk and cream. Quickly and lightly mix until just combined. (The mixture will be deliciously sticky.)
3. Turn out onto a floured surface – no need to roll, just gently pat the dough into a rectangular shape with the well-floured

palms of your hands. You are looking for dough about 2cm thick. The less you handle the scone dough the lighter the end result.

4. Dip a 6cm plain cutter into a small bowl of flour before stamping out the scones. Press the cutter down without twisting or the scones will rise unevenly. Place set apart on a baking tray lined with silicone or parchment paper. Lightly reform any trimmings to make more scones.
5. Bake on the middle shelf for 15-18 minutes (or 12-15 minutes if making 5cm smaller scones) until well risen and golden. Remove to a wire rack.
6. Heat 1 tablespoon of Lyle's Golden Syrup in a small pan and use it to brush the tops of the scones.
7. When cooled, split and serve with cream and jam.

These scones are also great if you serve them just slightly warm (don't forget the clotted cream and jam!)



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