

Go Natural Scones

INGREDIENTS (for ± 12 scones)

1. 1 & ½ Cup's Spelt/Wheat Grain gives you ± 2 cups of Stone-milled flour.
2. ½ tsp Himalayan Salt
3. 1 tsp baking soda
4. 1 x Egg for the dough mixture, plus one egg yolk to be painted on top of the formed scones.
5. 2 Tbsp Butter to be rubbed in the flour
6. ± 200 ml Full cream pasture reared milk

METHOD

1. Measure the whole organic grain.
2. Set your stone mill to the fine setting; remember the mill must be switched on.
3. With the mill switched on pour the grain in the hopper.
4. Preheat the oven to 225°C.
5. Line one baking tin with butter.
6. In a large bowl, combine the dry ingredients and mix.
7. Rub the soft butter into the flour.
8. Add the cold milk plus the blended egg and mix evenly until a firm dough is obtained.
9. Divide the batter evenly in 12 portions and form the scones.
10. Paint a single layer of egg yolk on the top of each scone.
11. Bake for ±12 minutes, or until a toothpick inserted in the centre comes out clean.

Enjoy it &



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