

23rd April 2021



## GIANT SCONE CAKE

### PREPARATION TIME:

Less than 25 mins

### COOKING TIME:

20 mins

### SERVES:

8 - 10

Serve this giant scone in slices for a simply ace afternoon tea treat, filled with fresh strawberries and fluffy whipped cream

### METHOD

Heat oven to 200C/180C fan/gas 6 and grease and line 2 large baking sheets with baking parchment. For the scone base put the flour in a large bowl with the baking powder and a pinch of salt. Stir to combine, then add the butter and rub everything together into fine crumbs. Stir in the sugar and make a well in the centre.

Pour the buttermilk and egg into the well and stir together until a soft dough forms. On a lightly floured surface, bring the dough together by lightly kneading a couple of times. Cut the dough in half and shape each piece into a round about 18cm in diameter.

Place each round on a baking sheet and bake for 25 mins, swapping the trays round halfway through cooking, until the scones are golden and a skewer inserted into the centre comes out clean. Leave to cool slightly before placing on a wire rack to cool completely.

Once the scones have cooled, put the strawberry slices in a large bowl with the caster sugar and lemon juice. Stir to combine and leave to macerate for about 20 mins until syrupy. Meanwhile, mix the cream with the icing sugar and whip to soft peaks.

Spoon the cream onto the flat side of one of the scones. Top with the macerated strawberries and the remaining scone. Dust with icing sugar and serve in slices.

### INGREDIENTS

450g self-raising flour , plus extra for dusting

1 ½ tsp baking powder

225g butter , chilled and diced, plus extra for greasing

140g golden caster sugar

125ml buttermilk

1 large egg , beaten

500g strawberries , hulled and sliced

3 tbsp golden caster sugar

1 tbsp lemon juice

600ml whipping cream

2 tbsp icing sugar , plus extra to serve