

# Fresh blueberry cream scones



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Preparation 20 mins | Cooking 20 mins | Makes 12

*These heavenly blueberry scones are perfect for morning or afternoon tea.*

3 cups self-raising flour  
2 tsp baking powder  
2 tbs icing sugar + extra for dusting  
½ tsp salt  
125g punnet blueberries  
¾ cup thickened cream + extra for brushing  
¾ cup sparkling mineral water  
1 tbs lemon juice

**To serve:**

125g punnet blueberries  
Whipped cream

**STEP 1** Preheat oven to 200°C/180°C fan-forced. Line a 20cm (base measurement) square cake pan (alternatively use a baking tray) with non-stick baking paper.

**STEP 2** Sift flour, baking powder, icing sugar and salt into a large bowl. Stir in blueberries. Make a well in the centre. Mix cream, sparkling water and lemon juice in a jug. Quickly pour into dry ingredients. Using a flat-bladed knife, mix until a rough dough forms.

**STEP 3** Turn out onto a lightly floured surface and gently knead dough until smooth. Press out dough until 3cm thick. Using a 5cm-wide floured cookie cutter (or a glass), cut out 12 rounds and arrange in prepared baking pan. Lightly brush with cream. Bake for 20-25 minutes until puffed and pale golden. Remove scones from pan and wrap in a clean tea towel. Stand for 15 minutes.

**STEP 3** Dust scones with icing sugar. Serve with blueberries and whipped cream.