

Every year at Garden Parties across The Royal Residences, over 27,000 cups of ☕, 20,000 🍰 and 20,000 slices of 🍞 are consumed!

The Royal Pastry Chefs are happy to share their recipe for fruit scones, which traditionally would be served at Buckingham Palace every summer.

Remember to tag us in your [#royalbakes](#) creations!

Ingredients:

- 500g Plain Flour
- 28g Baking Powder
- 94g Butter
- 86g Sugar
- 2 Whole Eggs
- 140ml Butter Milk
- 100g Sultanas - a type of raisin (Cover in hot water and leave to soak for 30 minutes)

Method:

- Preheat oven to 180 C
- Mix the flour, baking powder, butter and sugar together in a bowl, until a crumb is formed
- In a separate bowl, whisk the eggs and buttermilk together
- Add the liquid to the crumb mixture
- Continue to mix the dough, until it is smooth
- (Optional) Add the sultanas, and mix until evenly distributed
- 1 Remove the dough from the bowl, flatten the dough and cover
- Leave to rest for approximately 30 minutes
- Roll out the dough to a thickness of 2.5 cm and cut to desired shape
- Rest the scones for another 20 minutes
- Gently egg wash the top of the scones
- Bake in the oven for 10-12 minutes until golden brown
- Cool before serving with jam and clotted cream

Enjoy!

Kongehusets konditorers opskrift på scones

Ingredienser:

- 500 gram hvedemel
- 28 gram bagepulver
- 94 gram smør
- 86 gram sukker
- 2 æg
- 140 ml kærnemælk

- 100 gram sultanaer

Sådan gør du:

- Først skal mel, bagepulver, smør og sukker æltes sammen, indtil det er blevet til krummer.
- Dernæst skal du piske æg og kærnemælk og tilsætte blandingen den første skål.
- Nu skal det blandes, indtil det er blevet en glat dej.
- (Valgfrit) tilsat sultanaerne.
- Nu skal dejen hvile i 30 minutter.
- Når dejen har hvilet, skal den rulles ud, så den er 2,5 centimeter tyk, og skæres i den ønskede form.
- Herefter skal dejen hvile yderligere 20 minutter og pensles med æg. Nu kan du også tænde for ovnen på 180 grader.
- Efter hviletiden skal de bages i ovnen i 10-12 minutter.
- Hvad angår toppingen, så kommer kongehusets konditorer først creme på og dernæst syltetøj.