

**Sweetpea Patisserie x Lady Qooza
~ Cooking Jamming Workshop ~**

French vanilla scone with easy homemade strawberry jam

Ingredients: (makes 4-5 scones)

A. French vanilla scone:

- ✧ 170g all purpose flour
- ✧ 4 ml baking powder
- ✧ 1 ml baking soda
- ✧ 30g sugar
- ✧ 1.5ml salt
- ✧ 65g butter, very cold
- ✧ 1 table spoon butter milk powder
- ✧ 7 table spoon water
- ✧ 1 tsp. vanilla extract

For topping:

- ✧ 10g butter, melted
- ✧ Extra granulated or large crystal sugar for sprinkle

B. Strawberry jam:

- ✧ 300g strawberries
- ✧ 45g sugar

How to:

A. French vanilla scone (Preheat oven to 200C)

1. Sift the flour, baking powder and baking soda in a large mixing bowl. Add the sugar and salt, use a whisk to mix.
2. Cut the butter into 1/2 inch cubes and scatter them over the dry ingredients. Use you finger tips, work the butter into the flour, try not to warm the butter too much. You should end up with a coarse sandy mixture with pea sized lumps of butter visible. Don't over work it.
3. Mix the butter milk powder with the water to make butter milk, whisk to dissolve the powder well. Add in the vanilla extract.
4. Add the butter milk into the butter-flour mixture all at once, stir to just combined using a wooden spoon or spatula and the dough should just come together. You should still able to see the butter pieces at this point.



5. On a lightly floured surface, pat the dough into a rectangle about 1.5 inch thick.
6. Use a cookie cutter to cut out your preferred shapes. Gather the scraps and make more scones.
7. Brush the tops of the scones with melted butter, then generously sprinkle with granulated sugar or crystal sugar.
8. Bake for about 20 minutes until the tops are pale golden brown.

B. Easy strawberry jam: (it's not too sweet!!)

1. Have the strawberry hulled and cut into small pieces. Place them into a small saucepan. Mash them a bit to let the juice going. Add the sugar in, and let it stand for couple minutes.
2. Cook the mixture over low heat, keep skimming the impurities floating on top every other 5 minutes. Continue to cook until the mixture thickened a little, about 20 to 30 minutes.
3. This is your easy healthy version of fruit jam!! You can use this recipe for other berry jam such as blueberry and raspberry when they are in season! You might want to adjust the sugar to suit your taste depends on the tartness of the fruits.

To serve:

Split the scone into halves, serve with the strawberry jam and if you like, a dollop of softly whipped cream would be just perfect!

~~Bon Appetite!!~~