



FESTIVE CORNISH CREAM TEA

ANTHONY HINDS, HEAD CHEF KARMA ST. MARTIN'S

Prep Time	15 minutes
Cook Time	13 minutes
Serves	12

Equipment Needed:

- Convection Oven
- Digital Scale
- Measuring Spoons
- Standing Mixer
- Baking Parchment
- Baking Tray
- Cooling Rack

Ingredients:

- 500 g Self Raising Flour
- 120 g Butter
- 70 g Sugar
- 1 tsp Baking Powder
- ½ tsp Ground Cinnamon
- 80 g Dried Cranberries
- 25 g Mixed Peel
- 225 g Milk
- 1 ea Zest of orange

Procedure:

- Preheat convection oven to 190 degrees celsius
- In a standing mixer add the flour, butter, baking powder & cinnamon mix until the mixture resembles fine breadcrumbs.
- Next Incorporate the sugar, cranberries, mixed peel & orange zest
- Add milk slowly a little at a time to the mix until you have a soft dough being careful not to overwork the dough.
- Roll the dough out to your required thickness and using a pastry cutter cut the dough into rounds and gently place onto a lined baking tray, brush the scones on top with a little more milk,
- Cook in the preheated oven for 13 mins
- Once cooked, allow to cool slightly on the cooling rack before tucking in.

TO Serve:

- Cornish clotted cream
- Mulberry jam (or your own preferred festive jam)