

Palm Sugar and Coconut Scones

Ingredients

525g self-rising flour
2 teaspoons baking powder
110g grated palm sugar
75g unsalted butter, melted
100g shredded coconut
250ml milk, plus extra, for brushing
190ml liquid whipping cream
mango and ginger marmalade and lightly
whipped cream to serve

Method

1. Preheat oven to 180°C.
2. Place the flour, baking powder and palm sugar in a bowl and mix to combine.
3. Add the butter and mix to combine.
4. Make a well in the centre of the flour mixture and pour in the milk and cream.
5. Using a butter knife, gradually mix in the milk and cream until just combined.
6. Turn the mixture out onto a well-floured surface and gently bring the dough together with your hands.
7. Roll out the dough until 2.5cm thick and use a 5 cm round cookie cutter to cut out 15 plus rounds.
8. Place the scones on a lightly greased baking tray lined with non-stick baking paper and brush them with milk. Top with shredded coconut.
9. Bake the scones for 15–20 minutes or until cooked when tested with a skewer.
10. Serve with the marmalade and the whipping cream.
11. Makes 15.
12. Present in black steamer baskets lined with the Chinese newspaper print.

- + To get straighter sides on your scones, avoid twisting the cookie cutter when cutting — push straight down instead.
- + Dip the cookie cutter in a little flour to release the scones more easily onto the baking tray.
- + Place the scones close to each other on the baking tray so they rise upwards.
- + The most important thing to remember when making scones is to not overwork the dough, or it end up with hard, tough scones. By using a butter knife and a lighter touch to mix the dough avoids overworking the gluten in the flour.