

RECIPE

Nutella® Scones by Katherine Sabbath

Easy

20 min



INGREDIENTS

FOR Makes 10 Scones

- 3 cups (450g) self-raising flour
- 80g chopped unsalted butter, cut into small cubes
- 1 cup (250ml) milk, cold
- Extra flour, for dusting
- Extra milk, for brushing
- Nutella, to serve (15g or 1 tbsp per scone)
- Whipped cream, to serve



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 Preheat oven to 180°C, fan-forced. Lightly grease or line an oven tray with baking paper.
- 2 Sift flour into a large bowl. Add butter. Rub in lightly using your fingertips
- 3 Pour in milk all over the flour and butter mixture. Using a palette knife or spatula, mix quickly to form a soft, sticky dough.
- 4 Turn onto a lightly floured surface. Knead until ingredients are combined, being careful not to overwork the mixture. Press or roll out to form a 2cm thick round. Cut into rounds using a floured 5cm cutter.
- 5 Place close together on a tray. Brush the tops with some extra milk. Bake 10-12 minutes, until scones sound hollow when tapped. Cool on a wire rack. Serve with Nutella and cream.

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