

Coconut and cranberry scones, lemon whipped cream |

Recipe for 12 tapas

Description

Traditional treats for the English afternoon tea, these scones are flavored with coconut and dried cranberries and served with whipped cream flavored with lemon zest.

Note

Do not overmix the dough in order to obtain fluffy scones.

Ingredients

For the scones

- 375 Gr Flour
- 125 Gr Salted butter
- 70 Gr Sugar
- 20 Gr Baking powder
- 1 Unit(s) Egg
- 250 Ml Milk
- 100 Gr Dried cranberries
- 100 Gr Grated coconut
- 1 Unit(s) Egg

For the lemon whipped cream

- 250 Gr 35% whipping cream
- 1 Unit(s) Lemon
- 30 Gr Icing sugar

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **350 F°**

Scones preparation

In the bowl of a kitchen aid, combine flour, baking powder, sugar and butter. Mix with the paddle attachment to break down the butter and flour. Finish by adding milk, one egg, then cranberries and coconut.

Using a rolling pin, roll out the dough to a thickness of 1 cm. Using a cookie cutter, form smaller circles and place them on a baking sheet. Brush with the other egg, previously beaten. Bake for 12 to 15 minutes, until lightly browned.

Lemon whipped cream preparation

In a bowl, place the cream and icing sugar. Whip the cream until it is firm. Add the lemon zest and mix. Transfer the whipped cream in a pastry bag fitted with a fluted tip.

To serve

Sprinkle the scones with icing sugar and serve with lemon whipped cream rosettes.

Bon appétit!