

Dawson's Recipes

Sticky Apple Prune Roll Scones

Combine the following ingredients

1 ½ cups Self Raising Flour

Pinch of Salt

1 teaspoon Ground Cinnamon

Then add

½ cup Milk

½ cup Cream

Roll or pat out in a rectangle shape to about 1cm thick. (Use more flour if mix is too sticky)

Sprinkle over the dough rectangle

125 grams Butter (grate or soften and spread)

½ cup Brown Sugar

2 Apples peeled and grated

¾ cup Pitted Prunes chopped

Zest of 1 Lemon

Roll like a swiss roll and cut into 6 rounds. Place in a ring tin with the cut sides facing up.

Bake at 210 degrees for 20 to 25 minutes.

Heat gently the following syrup mixture

2 tablespoons Sugar

2 tablespoons Water

1 tablespoon Honey

1 tablespoon Lemon Juice

½ teaspoon Cinnamon

When scones are cooked removed from the oven and while still in the tin, pour the syrup mixture over it.

Just what you need on a cold winters day!



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