

Orange & date wholemeal scones with honey & yoghurt

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Courtesy of Channel 10 Farm to Fork cooking program
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Ingredients

- 1 cup Medjool dates, pitted and chopped (around 12 dates)
- 1 tbs orange zest
- 1/3 cup fresh orange juice (around 1/2 squeezed orange)
- 2 cups wholemeal self-raising flour
- 30g chilled unsalted butter, cubed
- 1/3 cup caster sugar
- 1 1/3 cup (330ml) buttermilk
- 1/2 cup thick Greek yoghurt to serve
- 2 tablespoons honey to serve



Method

1. Preheat oven to 200°C.
2. Mix together chopped dates, orange zest and juice in a bowl. Set aside to soak.
3. Place the flour into a large mixing bowl along with the butter. Using clean hands and working quickly, rub the butter into the flour until it resembles fine bread crumbs.
4. Mix the sugar through the flour and create a well in the centre. Add in the date mixture and pour in the buttermilk. Using a cutting motion with butter knife, gently mix the dough until almost combined.
5. Line a large baking tray and dust with flour. Turn the dough out onto the lined tray. Using floured hands, bring the dough together and flatten into a circle around 5-6cm high. Try not to work the dough too much.
6. Using a sharp knife, cut 12 wedges into the top and bake for 25 minutes, or until golden and fragrant. Serve scones warm with yoghurt and honey on the side.

Australian farmers produce all the ingredients that you find in this recipe. Enjoy!