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Raspberry Scones ♦♦

Raspberry scones are a delicious pastry that originated in Scotland. They are typically consumed as a breakfast or brunch item, but can also be enjoyed as a snack or dessert. The scones have a flaky texture and are filled with sweet raspberries, giving them a burst of fruity flavor.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

250 g	All-Purpose Flour
50 g	Sugar
10 g	Baking Powder
2 g	Salt
100 g	Unsalted Butter

120 ml	Milk
1 tsp	Vanilla Extract
100 g	Raspberries

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large mixing bowl, combine the flour, sugar, baking powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Cutting

Cut the butter into small cubes and add it to the dry ingredients. Use your fingers or a pastry cutter to mix the butter into the flour mixture until it resembles coarse crumbs.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, whisk together the milk and vanilla extract. Pour the wet ingredients into the dry ingredients and stir until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Gently fold in the raspberries, being careful not to crush them.

Prep Time: 0 mins

Cook Time: 0 mins

Step 6

Preparation

Transfer the dough onto a lightly floured surface and knead it a few times to bring it together. Pat the dough into a circle about 1 inch thick.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Cut

Using a sharp knife, cut the dough into 8 wedges.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Baking

Place the scones onto a baking sheet lined with parchment paper. Bake for 12-15 minutes, or until golden brown.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Cooling

Allow the scones to cool slightly before serving. Enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 15 g

Protein: 3 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	2 g	5.26%	8%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	50 mg	5%	5%
Iron	1 mg	12.5%	5.56%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	100 mg	2.94%	3.85%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Easter

Meal Type

Breakfast

Brunch

Lunch

Dinner

Snack

Nutritional Content

Low Calorie

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

Sugar-Free

High Vitamin C

High Iron

High Calcium

Kitchen Tools

Blender

Mixer

Oven

Difficulty Level

Medium

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