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## Classic Scones with Jam ♦

Classic scones with jam are a traditional British tea-time treat. They are typically served with clotted cream and jam. Scones have a crumbly texture and a slightly sweet taste, making them perfect for pairing with a cup of tea or coffee. This recipe is easy to make and yields delicious scones that are sure to impress.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 12 mins

**Total Time:** 27 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 8

**Serving Size:** 63 g

### Ingredients

250 g	All-Purpose Flour
15 g	Baking Powder
2.5 g	Salt
50 g	Unsalted Butter
25 g	caster sugar

125 ml	Milk
100 g	jam
100 g	clotted cream

## Directions

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### Step 1

#### Preheating

Preheat the oven to 220°C (425°F).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Mixing

In a large bowl, mix together the flour, baking powder, and salt.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

Add the butter to the dry ingredients and rub it in with your fingertips until the mixture resembles breadcrumbs.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Mixing

Stir in the sugar.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 5

Mixing

Make a well in the center of the mixture and pour in the milk. Stir until the dough comes together.

**Prep Time:** 3 mins

**Cook Time:** 0 mins

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## Step 6

Kneading

Turn the dough out onto a lightly floured surface and knead it gently a few times to bring it together.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 7

### Rolling

Roll out the dough to a thickness of about 2.5 cm (1 inch).

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 8

### Cutting

Using a round cutter, cut out scones from the dough and place them on a baking sheet lined with parchment paper.

**Prep Time:** 3 mins

**Cook Time:** 0 mins

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## Step 9

### Brushing

Brush the tops of the scones with a little milk.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 10

### Baking

Bake the scones in the preheated oven for 10-12 minutes, or until they are golden brown.

**Prep Time:** 0 mins

**Cook Time:** 12 mins

## Step 11

Cooling

Remove the scones from the oven and allow them to cool on a wire rack.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Step 12

Serving

Serve the scones with jam and clotted cream.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 185 kcal

**Fat:** 8 g

**Protein: 3 g**

**Carbohydrates: 24 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	24 g	43.64%	48%
Fibers	1 g	2.63%	4%
Sugars	7 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	4 g	18.18%	23.53%
Fat	8 g	28.57%	32%
Cholesterol	17 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	104 iu	11.56%	14.86%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	113 mg	4.91%	4.91%
Calcium	43 mg	4.3%	4.3%
Iron	1 mg	12.5%	5.56%
Potassium	71 mg	2.09%	2.73%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	0 mg	0%	0%
Selenium	8 mcg	14.55%	14.55%

## Recipe Attributes

### Events

Christmas

Easter

Birthday

Valentine's Day

New Year

Back to School

Barbecue

Picnic

### Course

Drinks

Breads

Snacks

### Cultural

Chinese New Year

Halloween

### Demographics

Kids Friendly

Teen Friendly

Pregnancy Safe

Allergy Friendly

### Diet

Mediterranean Diet

Flexitarian Diet

Vegetarian Diet

### Meal Type

Brunch

Snack

Supper

### Difficulty Level

Medium

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