

CREMORA & RICOFFY SCONES

Makes: 20

Hands-on time: 15 minutes

Hands-off time: 20 minutes

INGREDIENTS

- 3 tbsp NESCAFÉ Ricoffy
- 3 cups cake flour, plus extra for dusting
- 1 tbsp baking powder
- 3 tbsp NESTLÉ Cremora Original
- 1 cup (250ml) low-fat plain yoghurt
- ½ cup sparkling water

Serving suggestion:

- Low-fat yoghurt
- Fresh strawberries, quartered

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a small bowl, mix the NESCAFÉ Ricoffy with 1 tablespoon of hot water until the coffee is dissolved. Set aside to cool.
3. Sieve the flour, baking powder and NESTLÉ Cremora Original into a large mixing bowl.
**Chef's Tip: Add a pinch of salt for extra flavour!*
4. Spoon the yoghurt into the dry ingredients.
5. Add in the cooled coffee and sparkling water and mix until just combined. **Chef's Tip: Do not overmix as this can result in a tough dough.*
6. Transfer the dough onto a lightly floured surface and gently pat down to a 2.5cm thickness. Use a heart-shaped cookie cutter to cut the scones. **Chef's Tip: If you don't have a heart-shaped cookie cutter, cut out a heart-shaped template on cardboard, place it on the dough and cut around the shape using a sharp knife.*
7. Carefully transfer the heart-shaped scones onto the baking tray. Bake for 12-15 minutes or until the top is golden.
8. Allow to cool slightly. Serve at tea-time with yoghurt and fresh strawberries and ENJOY!
**Chef's Tip: These scones make for the perfect Mother's Day treat!*