



Wholewheat drop scones with Pink Lady® apples

Makes 12 large or 15-20 smaller scones



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Ingredients:

- ♥ 560 ml (2¼ cup) stone ground wholewheat flour
- ♥ 10 ml (2 tsp) baking powder
- ♥ 60 ml (60 g) cold butter, cubed
- ♥ 1 Pink Lady® apple with the skin, cut into small cubes
- ♥ 3 large eggs, beaten
- ♥ 250 ml (1 cup) buttermilk
- ♥ 5 ml (1 tsp) vanilla essence

Method:

1. Preheat the oven to 200 °C. Line two baking trays with baking paper. Sprinkle extra flour over the baking paper.
2. Place the dry ingredients in a large mixing bowl and rub in the butter with your fingertips or with a pastry cutter until it resembles breadcrumbs. Mix the apple into the flour mixture.
3. In a separate bowl beat the eggs, buttermilk and vanilla essence together.
4. Pour the egg mixture into the flour mixture and cut it into the mixture with a knife until no dry ingredients are visible. Take care not to overmix.
5. Drop spoonfuls of the batter onto the baking trays. Bake for 20-25 minutes until golden brown and baked through.
6. Serve warm or at room temperature with grated white cheddar cheese.

Pink Lady®

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