

# Lemon Scones & Clotted Cream with Jackie's Jam



## Scones

### Ingredients:

2 cups all-purpose flour

2 tablespoons granulated sugar

2 tablespoons baking powder

Zest of 2 lemons, finely diced

2 tablespoons unsalted butter, chilled and cut into small pieces

2 eggs, lightly beaten

1/2 cup heavy (whipping) cream

1/4 cup currants

1 egg beaten with 1-tablespoon cold water (egg wash)

### Instructions:

Preheat the oven to 400 degrees F

Lightly grease a baking sheet and set aside.

Sift the flour and baking powder into a large mixing bowl. Add the lemon zest and rub the butter into the flour by hand or cut in with a pastry blender. Combine the eggs and the cream and blend into the flour mixture. Fold in the currants. Do not over mix.

Gather the dough into a ball and divide in half. On a lightly-floured surface, roll into 2 circles 1/2-inch thick. Using a 2-inch round cookie cutter, cut the dough into rounds. Press together leftover dough, roll into a circle 1/2-inch thick and continue cutting out rounds until all the dough is used.

Place the scones 2 inches apart on 2 baking sheets and refrigerate for 15 minutes. Brush the tops of the scones with the egg wash and bake for 15 to 20 minutes, or until golden brown.

Makes approximately 24 scones.

**Pro Tip:** *The dough for scones are a little richer than biscuits, because eggs, and sometimes cream, are included. The secret to making them light and flaky is to work the dough as little as possible but just enough to activate the gluten in the flour.*

*(recipes continue on the back)*



## Irish Clotted Cream

### Ingredients:

1 cup heavy (whipping) cream

1 teaspoon lemon juice

### Instructions:

In the bowl of an electric mixer, beat the cream and lemon juice on medium speed until beginning to thicken, approximately 3 to 4 minutes. Do not scrape down the sides while it is mixing. Turn up the speed to high and beat another few minutes. You should get a curd-like cream on the top and thick cream on the bottom. Mix the cream gently together. The consistency should resemble pudding before it is set. Serve cold.

Makes 1-1/2 cups.

## Our Favorite Irish Toppings

### Irish Ginger Marmalade

1/4 cup Jackie's Meyer Lemon Marmalade

1/8 teaspoon ginger

### Apple Ginger Jam



1/4 cup Jackie's Apple Jam

1/8 teaspoon ginger



### Rhubarb and Orange Jam

1/4 cup Jackie's Strawberry Rhubarb Jam

1/4 cup Jackie's Blood Orange Marmalade

1/4 teaspoon ginger

**Option:** try any of the above toppings on scones or biscuits.

*Recipes adapted from Irish Culture and Customs contributor Hartson Dowd*

# Jackie's Jams

