

Wild Thyme Gourmet Date Scones



www.stirtea.co.nz

Who loves a date scone?

The folk at Stir Tea do! We particularly love the silky smooth date scones that Graeme from Wild Thyme Gourmet used to bake as a stallholder at the Cromwell Farmers Market. This charming market is held each Sunday, from Labour weekend until early Autumn. We are very grateful to Graeme for kindly allowing us to share his special recipe with you.

Stir Tea Recommendation: Our black teas pair beautifully with this scone, particularly our Assam.

This recipe makes around 12 generous scones.

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Group One Ingredients:

455 gms flour

Pinch of salt

27.50 gms of baking powder

Sift together

Group Two Ingredients:

112.50gm butter

57.50 gms caster sugar

Add to Group One and rub together with

Group Three Ingredients:

Add 200 gms of chopped dates (use good quality soft dates).

Zest of one orange (optional)

Mix through quickly

340 gms of sour cream

Add and mix carefully until combined (add a little milk or cream if extra moisture is required)

Cut out to required size.

Bake at 180-200 degrees Celsius for around 12 minutes depending on size of scone.