



CLONAKILTY

WHOLEMEAL SCONES WITH MIXED SEEDS





Wholemeal Scones with Mixed Seeds

Recipe by Chef Edward Hayden

Ingredients

- 8oz/225g extra course wholemeal flour
- 8oz/225g self-raising flour
- 1 rounded teaspoon baking powder
- Pinch salt
- 2oz/50g brown sugar
- 4oz/110g mixed seeds (pumpkin, sunflower, poppy, sesame etc.)
- 2oz/50g hard butter
- 1 egg
- 7floz/200ml Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt (approx.)
- Milk as required

Directions

- Preheat the oven to 190°C/375°F/Gas Mark 5.
- Sieve the plain flour and baking powder into the wholemeal flour
- Add the sugar and the salt.
- Rub in the butter with your fingertips until it resembles rough breadcrumbs.
- Mix in 3oz/75g multi seed mix.
- Add in the egg and yogurt (adding a little extra milk as required) and mix well until the mixture comes together, adding the mix if required to bring the dough together.
- Knead the mixture on a lightly floured work surface, flatten out slightly and then using a scone cutter, cut the dough into approximately 8-10 pieces.
- Brush the tops of the scones lightly with egg wash and place on a greased tray.
- Sprinkle the remaining seeds over the top and bake for 18-20 minutes.