

Sour Cream Scones with Banana Jam and Vanilla Cream

Recipe created by Naomi Crisante

Makes 16-20 scones
Preparation time 15 minutes
Cooking time 15 minutes

2 cups self-raising flour
¼ teaspoon salt
300ml carton Pura Sour Cream
¼ cup Dairy Farmers Milk
extra flour, for dusting
extra milk, for brushing
300ml carton Pura Thickened Cream
¼ cup dark brown sugar
3 large bananas, roughly chopped
¼ teaspoon ground cinnamon
2 teaspoons castor sugar
1 teaspoon vanilla extract

Place flour and salt in a large mixing bowl and make a well in the centre. Stir in sour cream and milk to form a soft dough. Knead lightly on a floured surface until just smooth. Pat out to 2cm thickness and cut into rounds with a floured 4-5cm scone cutter, taking care not to twist as you cut. Place on an oven tray and brush only the tops with milk. Bake in the upper half of the oven at 230°C for 10-12 minutes or until puffed and golden brown. Serve with Banana Jam and Vanilla Cream.

Banana Jam

Combine ¼ cup thickened cream in a frypan with brown sugar and heat until melted. Add bananas and cinnamon and simmer for 10 minutes, stirring occasionally, until thick and jam-like. Serve with scones.

Vanilla Cream

Lightly whip remaining cream, sugar and vanilla together until soft peaks form. Serve with scones.

Pura Sour Cream is a rich cultured cream with a distinctive tart taste. It has 35% butterfat and also comes in a Light variety that is reduced in fat (18%) that can also be used in this recipe.

Pura Thickened Cream is the perfect cream for whipping into soft, light peaks but is also suitable for using as a pouring cream or in cooking. Pura Thickened cream has been thickened to improve its stability and has a butterfat content of 35%. It is sometimes known as pouring or single cream.

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