

Ingredients

- 3 cups flour
- ½ cup white sugar (you can add another ¼ cup if you like them sweet)
- ¾ cup unsalted butter at room temperature
- ½ tsp. salt
- 2 eggs (one for brushing)
- 1 cup buttermilk
- 3 tsp. baking powder
- 1 tsp. vanilla essence
- ½ tsp. cinnamon powder

Method

1. Preheat oven to 180° and grease an oven tray with baking spray. Set it aside.
2. Beat the egg and mix it together with the buttermilk and vanilla essence. Set aside.
3. In a large bowl, combine the flour, sugar, baking powder, cinnamon and salt until well mixed. Cut in the butter and use your hands to work it into the flour. You should work the dough for at least 5 minutes until the butter is fully mixed into the flour.
4. Pour the buttermilk, egg and vanilla essence mix into the flour and butter mix. Using a wooden spoon or spatula, combine the batter until just combined. It will be on the dry side.
5. Sanitise a flat surface and sprinkle with flour. Transfer the dough onto the surface and flatten it using your fingertips into a 1cm thick batter. Using a round cookie cutter, cut the dough into rounds. The dough should make about 15 scones but if this is too many you can wrap the remaining dough in cling wrap and freeze it.
6. Beat the remaining egg and use it to brush over the scones.
7. Place the raw scones onto the baking tray with about one cm space between them and bake on 180° for 20 minutes.
8. The scones are best enjoyed fresh out the oven.