

Bee Pollen and Orange Blossom Scones

Indulge in the delectable world of scones crafted by the renowned patissier [Eric Lanlard](#)! Pair them with cream and jam for a truly delightful experience.

Ingredients

225g self-raising flour
¼ tsp salt
50g unsalted butter
25g golden caster sugar
125ml buttermilk
4 tbsp whole milk
2 tsp orange blossom extract
50g bee pollen
1 egg yolk, whisked for glazing

Method

- Preheat the oven to 220°C / 200°C with a fan.
- Place the flour, sugar, and butter in a large bowl. Use your hands to rub the ingredients together to form a breadcrumb consistency.
- Place the buttermilk and milk in a small bowl. Mix well and add this to the flour mixture.
- Add the bee pollen and orange blossom extract, and mix well.
- Dust your work surface with some plain flour. Roll out the dough to about 1" thick.
- Use a 3" cookie cutter to cut the dough into thick discs.
- Place these on a lined baking sheet and lightly brush some egg yolk on top. Bake in the oven for 10 minutes until risen

and golden.

Slice in half and serve with clotted cream and your favourite jam!