

STARRY SCONES

1 cup regular flour
3/4 cup wholemeal flour
1/2 tsp salt
3 tsp baking powder
6 Tbs cold butter
3/4 cup milk
1/3 – 1/2 cup jam

Combine the flours, salt and baking powder in a bowl. Cut the butter into the flour mixture with a pastry knife. Make a well in the centre of the mixture and pour in the milk. Stir until moistened, then turn out onto a floured board and knead gently and briefly until it forms a coherent dough.

Divide into two and roll out one half into a round approximately 1 cm thick. Place the round on a lightly greased baking sheet and spread jam over it (if your jam is too stiff to spread, microwave it a few seconds to soften it). Roll out the second half of the dough to the same size and place it over the jam-covered round. Cut the sandwiched round into 10 equal wedges that extend only about 2/3 the way to the centre of the round.

To make a five-pointed star, work with two wedges at a time and gently flip the end of each wedge over toward its 'partner'. To make a ten-pointed star, flip each wedge in the same direction.

Bake at 200°C for about 30 minutes, until lightly browned.



Ten-pointed star



Five-pointed star