

# Elderflower and Strawberry Drop Scones

**Makes about 12**

## Ingredients

- 65g plain flour
- 65g spelt flour
- 1 tsp baking powder
- 25g caster sugar
- A pinch of salt
- 100ml milk
- 30g butter, melted
- 2 free-range eggs
- 1-2 tbsp elderflower cordial
- 1 punnet strawberries

## Method

Sift the flours and baking powder into a bowl and stir in the sugar and salt. Make a well in the centre. In another bowl, combine 2 tbsp milk, the melted butter and eggs. Beat just enough to combine. Pour into the flour and beat in. Add the rest of the milk slowly, beating it into the flour until the batter drops—rather than pours—from a spoon. You may not need all of the milk. Stir the cordial and strawberries into the batter.

Cook the drop scones in batches of 3 or 4 at a time. Lower 2 tsp batter per scone into the hot pan, leaving space in between to allow them to spread a little. When bubbles appear through the batter, use a palette knife to turn them over. Cook for another minute or so until golden. Serve the scones warm with sliced strawberries, yoghurt or cream.