



DATE & ALMOND SCONES



Method

Mix until resembles coarse bread crumbs with

Add, mix lightly with a knife

Ingredients

4 cups self raising flour

4 tbsp [Mudgeeraba Spices Indian Date & Almond Chutney](#)

or as desired

600mls thickened cream

Bring mixture together to dough. Knead lightly, roll out and cut with scone cutter

Bake at 180° for 15 minutes and brush with butter
