THE J.M. SMUCKER Co

Jammy Scones

Perfect for breakfast or afternoon tea, these tasty snacks are complimented with the fruity flavour of strawberry jam for the perfect combination of sweet and savoury.

Prep Time	Cook Time	Serves	Difficulty
15 mins	16 mins	12	N/A

Ingredients

- **Scones:**
- 3 1/2 cups (875 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 cup (250 mL) sugar
- 2 tbsp (30 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) All Vegetable Shortening, cold, cut into small pieces
- 1 cup (250 mL) plus 1 tbsp (15 mL) cold **Carnation®** Fat Free Evaporated Skim Milk
- 2 eggs
- 1 jar (250 mL) **Smucker's®** Pure Strawberry Jam
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 2 tbsp (30 mL) water

Directions

Step 1:

Preheat oven to 450º F (220º C). Line a baking sheet with parchment paper.

Step 3:

In a large bowl, combine flour, sugar, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs.

Step 4:

In a medium bowl, combine milk and eggs. Add to flour mixture. Gather together into a ball and knead everything gently together. Do not over mix.

Step 5:

On a lightly floured surface, pat dough out until it is approximately 3/4" (2 cm) thick. Cut into 2" (5 cm) rounds. Gather up scraps and repeat with remaining dough.

Step 6:

Place on prepared baking sheet. Press centres down gently with a tablespoon to make a depressed area to hold the jam. Spoon 1 tbsp (15 mL) jam into centres.

Step 7:

Bake in preheated oven, 16 minutes, until lightly golden.

Step 9:

In a small bowl, combine icing sugar and water. Drizzle over scones when they come out of the oven and then again 10 minutes later.

Dip spoon into flour to prevent it from sticking when pressing into dough.

For pastry recipes, ingredients should be refrigerated the night before. This will keep it nice and light. For a more dense party, maintain ingredients at room temperature.

Compliments these scones with a mug of **Folgers**® Classic Roast for the finishing touch to your breakfast or your afternoon snack.

Images

