



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

DARK SIDE OF THE MOON

DESCRIPTION

So much chocolate & cocoa you're not quite sure what to do with it all?! Haven't quite got around to eating that Clementine that never fails to reach the bottom of your stocking? Why not give our 'Dark Side of the Moon' scone a go!

If you're hosting a drinks party this festive period, these will make the perfect canape to satisfy those sweet tooth's!

INGREDIENTS

For the Scone:

225g self-raising flour

1 tsp Baking Powder

55g Trewithen Dairy Salted Butter (cold & cubed)

12g Cocoa

30g Caster sugar

100ml Trewithen Dairy Wholemilk (plus extra for vglaze)

For the Topping:

Marmalade

Trewithen Dairy Cornish Clotted Cream

Clementine segments leftover from stocking

Chocolate leftover from Christmas (for grating)

METHOD

Preheat the oven to 180c. In a medium-large bowl sift together the flour, cocoa, salt and baking powder. Add the sugar and rub in the butter until the mixture resembles fine breadcrumbs.

Make a well in the centre of the mixture and gradually add the milk until a soft but firm dough is formed.

Lightly flour a surface and roll dough to approximately 2cm thick. Cut out the scones with a small cutter and place onto a greased baking tray. Glaze the top with the extra milk.

Bake in the oven for 10-15 minutes. Once cooked, transfer scones to a cooling rack.

Once the scones have cooled, top with marmalade, a generous topping of Trewithen Dairy Cornish Clotted Cream and a segment of clementine, finished with a generous grating of yummy Christmas chocolate.