



## 5 INGREDIENT BUTTER BATH SCONES

Buttermilk is a baker's best friend, and its acidity is a wonderful tool to tenderise gluten and create soft baked goods. Combined with the cultured butter, this treat is packed full of flavour and feeds a family at a moment's notice. Butter Bath is not usually a phrase you hear when making scones, but trust us, it definitely works with this recipe, resulting in a pillowy soft, moist, rich and delicious savoury snack! These buttermilk scones are baked in a butter bath, and are fantastic when you're in need of a quick fix. If bacon and cheddar cheese isn't your thing, try spinach and feta, rosemary and parmesan, or even apple and cinnamon sugar!

COOKING TIME: 25 MINUTES	PREP TIME: 20 MINUTES	SERVES: 9+
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### INGREDIENTS:

- 125g Gippsland Jersey Butter, melted
- 375g (2 1/2 cups) Self-raising flour
- 500ml (2 cups) Gippsland Jersey Buttermilk
- 65g (3/4 cup) Grated cheese (cheddar or tasty works well)
- 3 shortcut bacon rashers, finely diced

### METHOD:

1. Preheat oven to 220°C/200°C fan forced. Pour the melted butter into a 20x20cm square ovenproof dish.
2. Place the flour into a large bowl and make a well in the centre. Add the buttermilk and gently stir until just combined. Transfer the dough to the prepared buttery dish and use the back of a spoon to gently spread out to the corners.
3. Use a large spatula to cut the dough into 9 squares, allowing the butter to run into the cuts. Sprinkle the tops with grated cheese and bacon.
4. Bake for 25-30 minutes or until risen and golden. Set aside for 10 minutes to allow butter to be absorbed. Serve warm.

