



Orange and Walnut Honey Scones

EASY • 40 MINS

Our take on the humble scone harnesses the nutty flavour of walnuts and the citrusy twang of orange zest to create a reliably tasty vessel for yoghurt and honey. Cut it into wedges to share with family and friends on long weekends spent lounging in the Aussie sunshine.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
30 mins

SERVINGS
8

Ingredients

- 95g (½ cup) chopped dates
- 65g (½ cup) chopped walnuts

Method

1. Preheat oven to 200°C (fan-forced). Line a tray with baking paper.

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- Zest of 1 orange
- 370g (2 cups) wholemeal self-raising flour
- 60g butter, cold & cut into cubes
- 90g (¼ cup) [Capilano Pure Honey](#)
- 250ml (1 cup) buttermilk (plus 2 tbsp for brushing)
- 1 tsp vanilla bean paste

Used in this recipe

Method

2. In a mixing bowl, combine dates, walnuts, and orange zest, and set aside.
3. In a food processor, combine flour and butter until it resembles fine breadcrumbs (alternately combine in a bowl, working butter into flour until it resembles fine breadcrumbs).
4. Pour flour mixture into mixing bowl. Stir ingredients to combine.
5. In a separate bowl, whisk honey, buttermilk, and vanilla together. Pour mixture into dry ingredients.
6. Using a butter knife, mix dough until combined.
7. Dust lined baking tray with extra flour. Turn out dough into tray and gently bring it together to form a flattened circle.
8. Using a sharp knife, cut dough into 8-10 equal wedges, then position wedges so they touch slightly. Brush tops with extra buttermilk.
9. Bake for 30 minutes, or until an inserted skewer comes out clean.
10. Serve warm with yoghurt and an extra drizzle of Capilano Pure Honey.

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