



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.

Made with Capilano Aussie Coastal Honey – for a slightly-salty twist.



SKILL LEVEL

Easy

PREP TIME

10 mins

COOKING TIME

30 mins

SERVINGS

8

Ingredients

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

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- 95g (½ cup) chopped dates
- 65g (½ cup) chopped walnuts
- Zest of 1 orange
- 370g (2 cups) wholemeal self-raising flour
- 60g butter, cold & cut into cubes
- 90g (¼ cup) **Capilano Coastal Honey**
- 250ml (1 cup) buttermilk (plus 2 tbsp for brushing)
- 1 tsp vanilla bean paste

Used in this recipe



Aussie Coastal Honey

Travel to Australia's pristine coasts, where salty bushlands and sun-kissed shores grow trees such as Ironbark, Bloodwood, Gum and Coastal Mangroves that our bees forage to create uniquely Australian honey.

Sweet, and a little savoury

The unique salty-savoury notes of our Coastal Honey make it ideal with cheese – from grazing platters to honeyed haloumi or even a wattleseed damper! Keep it on hand to add a gentle caramel and acid note to salad dressings such as honey mustard, green goddess, or raspberry vinaigrette, or bring the lovely buttery and floral honey notes to your morning avocado toast. Add chilli flakes or goat's cheese for an extra twist!

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

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

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