

PHUKET PINEAPPLE SCONE



0 made it | 0 reviews



Noppadon Chainart



Krairat Jeeranon

The beautiful, idyllic and family-friendly island retreat Swissôtel Resort Phuket is a stone's throw off Kamala Beach. Delight in fabulous food from around the world at Swissôtel Resort Phuket's restaurant and bar, with a wide range of local and international dishes and drinks.

Represented by Krairat Jeeranon & Noppadon Chainart.



- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

PHUKET PINEAPPLE SCONE

- 200g cake flour
- 70g butter
- 80g icing sugar
- 7g baking soda
- 2 eggs
- 50g Phuket pineapple

Methods and Directions

PHUKET PINEAPPLE SCONE



- Preheat oven to 180°C.
- Mix all the ingredients very gently to form a ball and then roll out to approximately 40mm thickness.
- Cut out the dough using a 50mm round cutter, place on a non-stick baking tray, egg wash and bake for 15 minutes.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/07/2024