

# Heart Shaped Scones

A perfect gift for your sweetheart, this delicious scone recipe takes a simple afternoon tea favourite and lovingly adds a Valentines twist

## Ingredients

1kg [22066](#) Scone Mix ✓  
433g Water

## To Decorate

[94148](#) Raspberry Seeded Jam ✓  
[94045](#) Liquid Egg ✓  
[94160](#) Granulated Sugar ✓  
[44011](#) Sweet Snow

✓ AVAILABLE FROM BAKO SELECT

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## Method

1. Place the dry mix into a machine bowl fitted with a beater.
2. Add the water and mix for 1 minute on speed 1.
3. Scrape down.
4. Mix for 2.5 minutes on speed 1.
5. Place the dough on a lightly floured surface and pin to 15mm thick.
6. Leave dough to rest for 5 minutes.
7. Cut out scones with a heart shaped cutter (economically to reduce the amount of rework dough) place onto silicone paper lined baking sheet.
8. Press with your thumb to make a small recess
9. Glaze with liquid egg and dip each scone into granulated sugar and rest for 15 mins.
10. Press the thumb into the recess again and then pipe a bulb of jam into the recess. Bake 225°C (440°F) for 12-15 minutes (Baking times may vary depending on the type of oven you have)
11. Leave to cool and dredge if desired with Sweet Snow