SCONES RECIPE
As demonstrated by Maria Brennan of The Victorian Bakery

Preheat your oven to 400-450F.

2 lbs All-Purpose flour
6 ozs butter, very cold
2 ozs sugar
.5 ozs (¼ oz) baking powder
Pinch of salt
4 ozs dried fruit
1 lb milk
3 eggs, beaten

beaten egg and sugar in separate bowls for dipping scones

Place your flour, butter, sugar, baking powder and salt in a bowl. Rub in the butter.
Add dried fruit.
Add milk and egg mixture and use your hand or a bowl scraper to bring the dough together.

Tip the dough out onto a floured surface and flatten.
Cut with a scone cutter.
Dip scones in beaten egg first and then in sugar.

Bake for 20-30 minutes, depending on your oven.
PASTRY CREAM RECIPE
As demonstrated by Maria Brennan of The Victorian Bakery

450g Milk
20g sugar (#1)
32g cornstarch
92g sugar (#2)
92g egg yolk
55g butter
5g vanilla

Heat milk with sugar #1.

Mix cornstarch, sugar #2 and egg yolks together in a bowl. When milk is heated, temper the cornstarch mixture.

Bring back to a boil, stirring constantly.

Take it off the heat and add the butter and vanilla.

Store in a cambro container, date and place in the fridge.