

HAPPY SERENDIPITY

AUTUMN SCONES

2009 on the [hello etsy](#) conference i met an nice young man. fraser doherty of „[super jam](#)“ sells marmalade without added sugar - which is fantastic already - but he also throws super jam parties for elderly people. tea, scones, dance and laughter. awesome!!

so we met at this conference, he was standing there selling his book, we talked, he signed my book - i will always remember it. he's a good one! ☺



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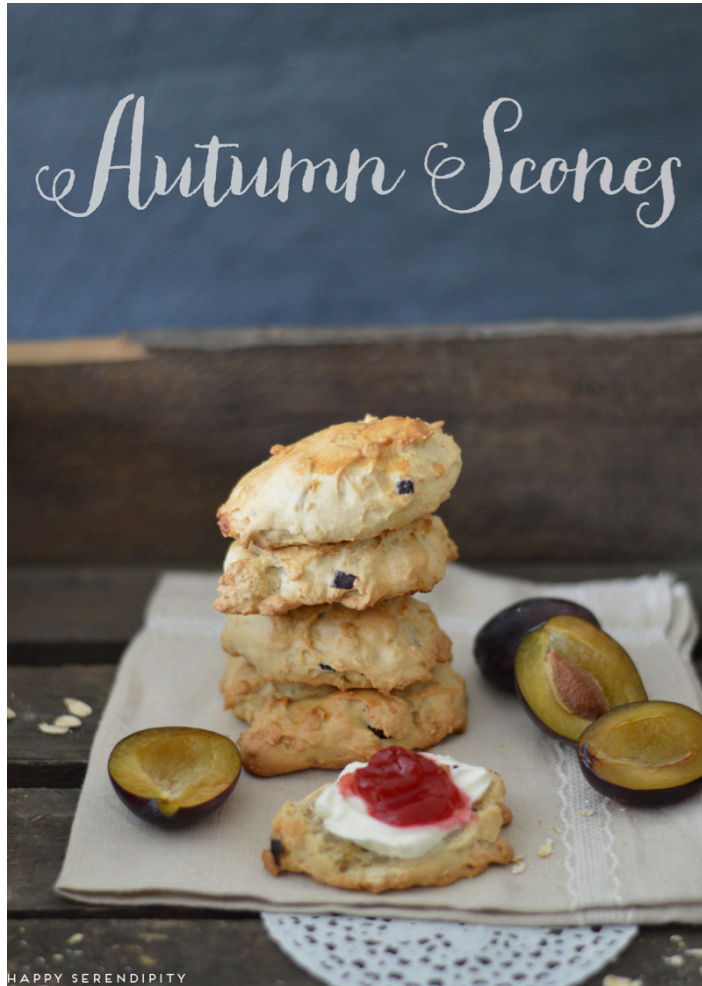
so this weekend i grabbed his book and spontaneously baked some scones that don't have anything to do with the original apple-cinnamon recipe in the book but they still turned out yummy.

I replaced the apple with plums and also added a bit of oatmeal.

In the book you'll find some recipes for the marmelade made with grape juice instead of sugar - honestly it never worked in my kitchen but i will definitely try again. other than that there are loads of lovely cakes and pudding recipes that are definitely super. I tried most of the book already.

but let me show you my scone recipe now:

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RECIPE FOR 12 SCONES

250 g flour
1 teaspoon baking powder
a pinch of salt
1 teaspoon of cinnamon
3 tablespoons of oatmeal
30 g sugar
80 g soft butter
5 plums (chopped)
130 ml milk

mix all dry ingredients, add butter and plums and milk until you have a smooth dry dough.

place 12 portions of dough on a baking sheet and bake for 25 minutes at 200°C.

you can whisk a bit of cream and enjoy the scones with cream and a bit of marmalade. delicious!