

Spelt Buttermilk Drop Scones & Blueberry Compote



Serves 2 Prep 10 mins Cooking 20 mins Easy

Ingredients

100g spelt flour
1 tsp baking powder
1 tbsp soft brown sugar
1 egg
100ml buttermilk
vegetable oil
natural yoghurt to serve

Compote

100g blueberries
1 tbsp soft brown sugar
a squeeze of lemon juice

1. In a bowl, whisk the spelt flour, baking powder and sugar. Add the egg and whisk again. Slowly whisk in the buttermilk until you have a smooth, thick batter.
2. Put the blueberries, sugar and a squeeze of lemon in a pan and cook over a low heat for 5 -10 mins until the blueberries split and are saucy.
3. Heat a non-stick frying pan over a medium heat with 2 tsp of oil. Swirl the pan so the oil coats the entire pan, and carefully wipe clean with kitchen paper. Add a heaped tbsp of batter to the pan and cook in batches for 3-4 mins on each side. Keep warm in a low oven while you cook the rest.
4. Serve with the compote and yoghurt spooned on top.