

karafuu & ginger drop scones



My favorite Saturday breakfast- drop scones - a recipe taught to me by my mom, but with a twist of my own!!!



Ingredients

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|---------------------------------------|-------------------------------|
| 1 3/4 cup of self raising flour | 4 tablespoons of sugar |
| 1 1/2 cup of mala (or plain yoghurt) | 1/2 teaspoon of minced ginger |
| 1//4 teaspoon of karafuu (clove) | 1 egg |
| 1/4 teaspoon of cinnamon | |

Method

In a bowl, whisk the egg and sugar until frothy. Set aside

In another bowl, mix the flour, dry spices and ginger until combined. Add this to the wet ingredients, and add in the mala slowly while mixing with each addition. Once combined, stop whipping and proceed to cook.

Drop the dough into the oil with a spoon, giving each side about 4 minutes on medium low head. Once golden brown and cooked through, remove from the heat and serve.



SERVE WITH: a salad or meaty side you love!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/rosemary-garlic-viazi-karai/>

Video: <https://youtu.be/ye5fW5RqWnY>