

STRAWBERRY RHUBARB SCONES (WITH JAM)



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These delicious, fluffy scones are best served fresh from the oven, along with a spoonful of warm jam.

Ingredients

For the scones:

- 2 cups (500 mL) all-purpose flour
- 2 ½ tsp (12.5 mL) baking powder
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) cold, unsalted butter, cubed
- 1 egg
- 1/3 cup (80 mL) honey
- ½ tsp (2.5 mL) vanilla extract
- ½ cup (125 mL) milk
- ½ cup (125 mL) fresh strawberries, sliced and chopped
- ½ cup (125 mL) fresh rhubarb, chopped (about 1-2 stalks, depending on size)

For the Strawberry Rhubarb Quick Jam:



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- 1 cup (250 mL) fresh or frozen sliced strawberries
- 1 cup (250 mL) fresh or frozen rhubarb, sliced in small cubes
- ¼ cup (60 mL) granulated sugar
- Half the juice of one lemon

Preparation

For the scones:

1. Preheat the oven to 375°F (175°C).
2. Line a baking sheet with parchment paper and set aside.
3. In a large bowl, combine the all-purpose flour, baking powder, and salt.
4. Add the cold, cubed butter and use a fork or a pastry cutter to cut into the dry ingredients until you obtain small, pea-sized crumbs
5. In a separate bowl, whisk the egg, honey, milk, and vanilla extract.
6. Slowly pour the wet ingredients into the dry ingredients.
7. Using a spatula, combine everything together.
8. Gently fold in the sliced rhubarb and strawberries.
9. Scoop the mixture onto a floured surface.
10. Knead the dough with floured hands; spread it to about ¼ inch thick.
11. Cut into circles using the rim of a drinking glass.
12. Bake for 10 to 12 minutes, being careful not to overbake!
13. Scones are done when the bottoms are slightly golden.

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For the quick jam:

1. While the scones are baking, make the jam. Add the sliced fresh or frozen strawberries and rhubarb to a pot over medium high heat.
2. Add the sugar and the juice of half a lemon. Stir and bring to a boil. Allow the mixture to boil for five minutes, stirring occasionally.
3. After five minutes, reduce the heat and simmer for five more minutes.
4. Use a potato masher to break any large pieces in the jam. The jam is ready when it thickens.
5. Remove the jam from the heat and allow it to cool for a few minutes before pouring into a heat-safe glass jar. Serve over scones and keep the rest refrigerated for up to one week.

Yield: Just over one cup.