



These light shortcakes are much like traditional scones, but slightly sweeter and so quick to make. Cream replaces the butter, so there's no rubbing in. I like to add some finely chopped thyme or rosemary, or even lavender flowers to the mix. As with all baking-powder breads, the oven must be hot before you start to mix.

crisp raspberry shortcakes

300g plain flour | 2 teaspoons baking powder | ½ teaspoon salt | 45g caster sugar, plus extra for dredging | 1 teaspoon finely chopped rosemary or thyme leaves, or 1 teaspoon whole lavender flowers | 300ml double cream | 2–4 tablespoons milk, plus a little extra for brushing | flour, for dusting

To serve **whipped cream | raspberries**

serves 4–6

- 1 Preheat the oven to 200°C/400°F/Gas mark 6.
- 2 Mix the dry ingredients and the herbs together in a bowl. Add the cream and enough milk to form a stiff dough.
- 3 Tip on to a lightly floured board and pat or roll to a thickness of about 2.5cm. Cut into 8cm circles and place on a floured baking sheet. Brush the tops with a little extra milk, and dust liberally with sugar.
- 4 Bake in the preheated oven for 10–12 minutes until well risen and light brown. Allow to cool on a rack.
- 5 Split open the shortcakes and fill with whipped cream and raspberries.