Greek Yoghurt Scones with Lemon and Rosemary Butter

4 cups (600g) plain flour

6 teaspoons sugar

6 teaspoons baking powder

1 teaspoon salt

2 cup (500g) Greek Yoghurt

1 cup (250ml) milk

 Lemon & Rosemary butter:

* 4 tsp minced rosemary
* zest of one lemon
* 2Tbsp lemon juice from the zested lemon
* 125g softened butter
* 2 Tbsp icing sugar

**Method**

Preheat oven to 200°C fan forced. \*Important the oven is at maximum temp before cooking the scones.

Line a rimmed baking tray with baking paper. In a large bowl whisk together the flour, sugar, baking powder and salt. Add the plain yoghurt and half the milk and stir with a wooden spoon until dough just comes together.

Transfer to a lightly floured bench. Add enough of remaining milk just until a dough forms. Mix gently a few times, until dough is smooth (it will be fairly sticky).

Lightly flour a work surface and using a floured rolling pin roll the dough out to 25mm thick. Cut with a floured 10cm wide scone cutter or drinking glass and place on the baking tray. Bake for 15-20 minutes or until risen and golden brown. Cut in half and add a drizzle of honey. Allow to cool before adding a spoon of butter.

For the Butter:

Add the butter, sugar and lemon zest to the mixer and beat until softened. Add the icing sugar and lemon juice, plus rosemary and continue whipping until light and fluffy.

Use a spatula to scrape down the sides and beat until everything is incorporated.

Use two teaspoons or small spoons to add a little whipped butter to each scone half.