

## Matcha Scones



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The gentle color and flavor of the scones are indispensable sweets for Teatime. **MT-21** is perfect for bakery products like scones because color and scent remain even when heated.

Ingredients	Amounts	Instructions
<p><b>MT-21</b>            Flour (finely-ground)            Baking powder            Butter            Sugar            Milk            Egg yolk            Egg white</p>	<p><b>12g</b>            250g            9g            75g            18g            50~100g            18g            A pinch</p>	<p>① Mix flour, baking powder, <b>MT-21</b> together and sift. Cut butter into 1 cm squares.            ② Add butter to the powder of ① and mix with powder to crush it a little. When the butter becomes clear and the dough becomes smooth, add sugar and mix.            ③ Add milk and egg yolk to the bowl of ② little by little, fold it together.            ④ Place the dough of ③ on the table on dusted with flour and stretch to 3 cm thickness with rolling pin. Form into 5 cm round shapes, apply egg whites and bake for about 15 to 20 minutes in 180°C oven.</p>