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# traditional cornish splits

Crown with your favourite jam and genuine Rodda's Cornish clotted cream for a true taste of Cornwall



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450g strong flour

113g plain flour

1 tsp sugar

1 tsp salt

28g fresh yeast

85g Cornish butter

½ pint warm milk

First, mix the yeast and sugar together until liquid and then add to the warm milk.

Next, sieve together the flour and salt and then rub in the butter.

Add sufficient liquid to make a workable dough. Knead well, then set aside and allow to prove until it has doubled in size.

Knead again, then form your dough into rolls or buns and place on a floured baking sheet.

Leave to prove once more in a warm place until they have doubled in size again.

Finally, place in a pre-heated oven and bake at 175°C for twenty minutes.

Serve warm with homemade strawberry jam and lashings of Cornish clotted cream!

*Time: Prep: 30 mins, plus 1-1½ hours rising time | Cooking: 20 mins*  
*Makes: approx. 15 buns, depending on size*

<https://www.roddas.co.uk/recipes/recipe/traditional-cornish-splits/>

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