

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



Mock Devonshire Cream

Mock Devonshire Cream

Try one of our favorite (and a very traditional) scone toppings from Victorian House Scones^{LLC}.

MIXING DIRECTIONS

Originally from Devonshire County, England, it is a thick, buttery cream often used as a topping for desserts. It is still a specialty of Devon, Cornwall, and Somerset as this is where the right breed of cattle are raised with a high enough cream content to produce clotted cream. It is also known as Devon cream and clotted cream. Clotted cream has a consistency similar to soft butter.

Before the days of pasteurization, the milk from the cows was left to stand for several hours so that the cream would rise to the top. Then this cream was skimmed and put into big pans. The pans were then floated in trays of constantly boiling water in a process known as scalding. The cream would then thicken and develop a golden crust similar to butter.

3 ounces cream cheese, room temperature
1 tablespoon sugar
1/8 teaspoon salt
1 cup whipping cream

In a large bowl, combine cream cheese, sugar, and salt; stir until well blended. Stir in whipping cream. With an electric mixer, beat mixture until stiff. Store in refrigerator.

Recipe courtesy of What's Cooking America, Linda Stradley, author.
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victorianhousescones.com

PRINTING INSTRUCTIONS

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? Cut down a manilla folder to 8 1/2" x 11" size and feed the cut-down folder sheet into your printer. Be sure your printer is set to print out at 100%. Do not "scale down" or "fit to page".

HANDY TIP!

► The only dangerous thing about Devonshire Cream is that you'll find yourself looking for more things to put it on - beware!

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



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