

## THE CREAM TEA DEBATE

For years we have struggled through afternoon tea attempting to refine our technique and produce the perfect cream tea. Well now we have it! Boffins have been hard at work to determine the exact formula. Previously it was determined that the perfect ratio was 2:1:1, the scone should weigh 70g and both the jam and cream should weigh 35g. But food scientist, Dr Stuart Farrimond and baker Mich Turner disputed this and after much deliberation they agree the formula is 4:3:3. That is 40g of scone, topped with 30g each of jam and cream. Now all you have to decide is whether to have it Devon style, or Cornish style! Read more here [goo.gl/uQOVtx](http://goo.gl/uQOVtx)