Scones



Ingredients list

- 225g self-raising flour
- pinch of salt
- 55g butter
- 25g caster sugar
- 150ml milk
- 50g of sultanas (optional)

Equipment list

- Glass mixing bowl
- Rolling Pin
- Pastry brush
- Baking tray
- 5cm round cutter

23/05/2024

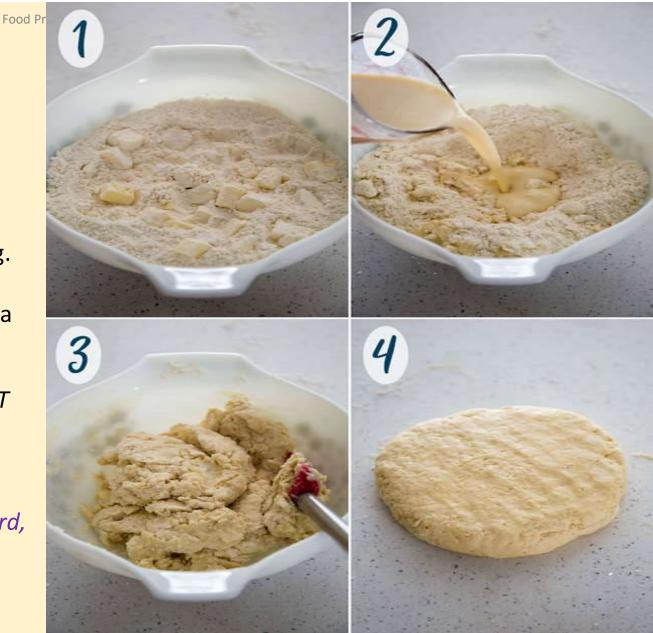
Method

- 1. Heat the oven to 200C/425F/Gas 6. Lightly grease a baking sheet.
- 2. Mix the flour and salt and rub in the butter in between your fingers until there are no lumps of butter remaining.
- 3. Stir in the sugar (and sultanas if using) and then half of the milk (75ml) to get a soft dough – don't add all the milk!

Add more milk if needed – your mixture should come together and be soft but NOT WET.

4. Turn on to a floured work surface and knead <u>very lightly</u>.

(if you work it too much, you will have a hard, dense scone)



Food Preparation and Nutrition

Method

- Pat out the mixture to a thickness of 3cm.
- 6. Use a 5cm cutter to stamp out rounds and place on a baking sheet.
- 7. Lightly knead together the cut off sections of the dough and stamp out more scones to use it all up.
- 8. Brush the tops of the scones with a little milk.
- 9. Bake for 15-20 minutes until well risen and golden.

