

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

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 **very lightly**.

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



Method

5. 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.

