



Scones

Ingredients

225g self raising flour
40g butter or margarine
150ml semi-skimmed milk
3 tsp Caster Sugar
Pinch of salt
Extra flour for the surface



Method

1. Preheat the oven to 220°C or gas mark 7.



3. Sieve the flour into the bowl.
Add the sugar and pinch of salt



Equipment

Non-stick baking tray, pastry brush, weighing scales, sieve, mixing bowl, measuring spoons, chopping board, measuring jug, flour dredger, rolling pin, scone cutter, cooling rack.



2. Prepare a baking tray, e.g. greased or cover with greaseproof paper



4. Rub in the butter or margarine into the flour until it resembles breadcrumbs. Using your finger tips only!



5. Make a well in the middle of the flour and carefully pour in the milk. (Save just a little of the milk).



6. Mix to form a soft dough.



7. Place the dough on a lightly floured work surface.



8. Roll out the dough to about 1½cm thick.



9. Shape the scones using a cutter.



10. Place the scones on a baking tray and brush each top with a little milk.



13. Bake for 12 – 15 minutes, until golden brown.



14. Allow to cool on a cooling rack.

