

Scones

Littledean School, England

Ingredients

225grams self raising flour
1 teaspoon of baking powder
Pinch of salt
25g of caster sugar
50 grams of unsalted butter
150 millilitres of milk
1 egg, beaten, for brushing



Method

1. Pre heat the oven to 220C/425F/Gas 7
2. Sift together the flour, baking powder and salt into a bowl.

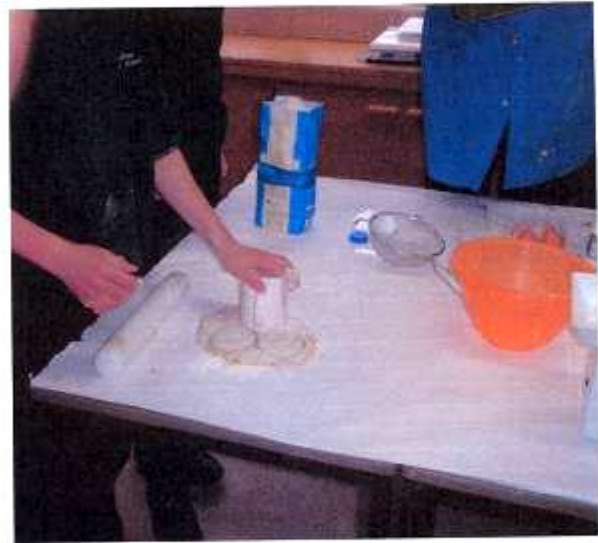


3. Stir in the sugar
4. Add the butter and rub quickly into the flour, creating a fine breadcrumb consistency.



5. Add the milk a little at a time, working to a smooth dough.
6. This is best left to rest for 5-15 minutes before rolling.

7. Roll out the dough on a lightly floured work surface until 2 centimetres thick. Using a 5 centimetre pastry cutter, cut the dough into rounds, do not twist the cutter as you do this.



8. Once cut the scones can be brushed with beaten egg to give them a brown glaze.
9. Place the scones on a greased baking tray and cook for 10-12 minutes until golden brown.



10. Leave to cool cut in half and serve buttered with jam, and double cream if you have it.