

PLAIN SCONES

To be eaten with butter, whipped cream and jam.

225g self-raising flour
40g butter
150ml milk
1.5 tablespoons caster sugar
A pinch of salt
A little extra flour

Pre-heat oven to 220c/200c fan

1. Sift the flour into a bowl and rub the butter into it using your fingertips.
2. Stir in the sugar and salt
3. Take a knife and use it to mix the milk in little by little.
4. Flour your hands and knead the mixture to make a soft dough. Add a little more milk if it feels dry or flour if it is too sticky.
5. Turn the dough onto a floured surface and roll it to a thickness of not more than 2 cm using a lightly floured rolling pin
6. Take a 4 or 5 cm pastry cutter and cut scones out of the dough. Don't twist the cutter or the scones will be funny shapes!
7. Knead the dough trimmings together and repeat the rolling/cutting until all the dough has been used.
8. Place the scones on a greased baking sheet and dust the top of each with a little extra flour.
9. Bake near the top of the oven for 12-15 mins until a crisp golden brown.
10. Cool on a wire rack.