



Ingredients

- 60g (2oz) butter
- 250g (8oz) self-raising flour
- 2 tsps baking powder
- 30g (1oz) caster sugar
- 1 egg
- Approx 150ml ($\frac{1}{4}$ pint) milk

Traditional English Scones

Method

1. Preheat the oven to 220°C (200°C fan) and line a baking tray with greaseproof paper or a silicone baking mat.
2. Measure out the flour and baking powder into a bowl and mix together.
3. Cut the butter into small chunks and add to the flour.
4. Rub the butter into the flour with your fingertips until the mixture looks like fine breadcrumbs. Tip: make sure the butter is hard and your hands are not too warm, otherwise your mixture will stick together.
5. Add the sugar and mix together with the flour mixture.
6. In a jug, beat the egg then make up to 150ml with milk.
7. Pour the egg and milk mixture into the dry ingredients and mix to form a dough.

Method

8. Knead the dough a little to bring the ingredients together. Tip: Rub a little flour onto your hands before you knead so that the dough doesn't stick to you.
9. On a floured surface, roll out the dough to approx. 1cm thick, then cut out your scones with a 5cm round cutter.
10. Once you cannot cut out any more, knead the remaining dough back together, roll out again and cut more shapes. Repeat this until you have no dough left.
11. Place on your prepared baking tray, brush with milk, and bake in the oven for around 10 minutes or until they are golden brown.

Serve with jam and whipped or clotted cream.

