

Sweet Scones Recipe

Ingredients:

225g self-raising flour

40g butter, at room temperature

1.5 tablespoons caster sugar

150ml milk



Method:

1. Preheat oven to 200C / Gas mark 7.
2. Prepare tin by sprinkling with some flour from the flour dredger
3. Sieve flour into a mixing bowl
4. Cut the butter into small cubes, and add into the mixing bowl with the flour.
5. Rub the butter and flour together until they look like breadcrumbs
6. Add in the caster sugar and stir using a knife.
7. Make a well in the centre and add $\frac{3}{4}$ of the milk.
8. Form into a dough using a knife. Add more milk if needed until the mixture forms a ball and leaves the sides of the bowl clean.
9. Flour the bench and your hands, and knead the mixture to a soft dough.
10. Roll out the dough using a rolling pin, and cut using the scone cutters.
11. Use egg wash to glaze the scones.
12. Place into the oven for 12 – 15 minutes.