

plain scones



ingredients:

2 cups of self-raising flour
60g of butter – chilled and cut into small cubes
1 cup milk
a little extra milk to brush the top of each scone before baking

step one: Pre-heat oven to 200°C.
Grease and flour a baking tray, or use baking paper.

step two: Sift the flour into a generous bowl. Sprinkle with the butter and gently rub together using only your fingertips.

step three: Make a well in the centre of the flour and add $\frac{3}{4}$ of the milk. Mix together with a knife - no dot beat - simply mix only enough until the mixture starts to come together and form a crumbly dough. Only add the extra milk if needed.

step four: Tip mixture out onto a well floured board - or kitchen bench. Working quickly, pat the mixture

together. DO NOT knead the mixture - this will knock all the air out and your scones will not be light and fluffy.

step five: Cut as desired and place onto the baking tray. Brush the top of each scone with milk and bake for 15 minutes.

helpful hints:

- If your oven is a cold oven – set the temperature to 220°C.
- Wrap in a clean tea towel when cooked to keep warm.
- These scones are fantastic enjoyed with a strawberry jam and whipped cream.
- For a sweeter taste, you could also include $\frac{1}{2}$ cup of caster sugar.
 - Add to the flour before rubbing in the butter.

Enjoy!