



Ingredients

250g self raising flour
40g butter or margarine
125ml milk



Equipment

Weighing scales, baking tray, sieve, mixing bowl, measuring jug, palette knife, flour dredger, rolling pin, round scone cutters, pastry brush, oven gloves and cooling rack.



Method

1. Preheat the oven to 220°C or gas mark 7.
2. Grease a baking tray.
3. Sift the flour into a bowl.
4. Using your fingertips rub the butter or margarine into the flour until it resembles fine breadcrumbs.
5. Pour in the milk a bit at a time and mix to make a soft dough. Save a little of the milk.
6. Place the dough on a floured working surface and knead lightly.
7. Roll out the dough until 1.5cm thick.
8. Shape into scones using a cutter.
9. Place the scones onto the baking tray, brush the tops with a little milk and bake for 12 – 15 minutes, until golden brown.
10. After baking, place the scones on a cooling rack.



Handy hints

- To make fruit scones, add 25g sugar and 75g currants or sultanas before the milk.
- To make cheese scones, add 75g grated cheese and 1x 5 ml spoon of mustard or mixed herbs before the milk.
- When rubbing the butter or margarine into the flour lift your hands to help get air into the mixture. Shake the bowl to encourage large lumps to the surface.