

Scones

Ingredients

250g self raising flour
40g margarine
125ml milk

Equipment

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

Method

1. Preheat oven to 220°C, gas mark 7.
2. Grease a baking tray.
3. Sift the flour into a bowl.
4. Rub the margarine into the flour until it resembles fine breadcrumbs.
5. Pour in the milk and mix into 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 scones onto the baking tray, brush the top of each scone 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.



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