

Scones



For about 10 small scones :

Ingredients

225g/8oz self raising flour
 55g/2oz margarine (or butter)
 1 level teaspoon of baking powder

EITHER (for sweet scones):

25g/1oz sugar
 50g/2oz sultanas or other dried fruit
 (not too big or they will burn)

OR (for savoury scones):

50g/2oz grated cheese
 a pinch of salt

about 100ml/7 tablespoons of milk for mixing the ingredients into a dough.

Preparation Method

Heat the oven to **220°C/425°F/Gas 7**. Lightly grease a baking tray.

Mix the flour and baking powder together and rub in the butter. Stir in the sugar and sultanas (or cheese and salt).

Add the milk little by little to get a soft dough. Turn onto a floured work surface and knead very lightly. Pat out to a round of about 2cm/¾in thick. Use a 5cm/2inch cutter to stamp out rounds and place on a baking sheet. For shiny scones, brush the tops of the scones with milk.

Bake for **10-15 minutes** until well risen and golden.

Cool on a wire rack and serve with butter. Sweet scones can be made without sultanas and served with jam and whipped or clotted cream.