

Scones

Ingredients:

250g Self raising flour

40g Margarine

125ml Milk

Additional ingredients:

Fruit scones – add 25g sugar and 75g currants or sultanas before the milk.

Cheese scones – add 75g grated cheese and 1 x 5ml spoon mustard or mixed herbs before the milk.

Method:

1. Preheat oven to 220°C/GM7 and grease a baking tray.
2. Sift the flour into a bowl.
3. Rub in the margarine until it resembles breadcrumbs.
4. Add any additional ingredients.
5. Pour in the milk and mix into a soft dough.
6. Place the dough on a floured surface and knead lightly.
7. Roll out the dough until 1.5cm thick.
8. Shape into scones using a cutter.
9. Place scones on the baking tray and brush with milk. Bake for 12 – 15 minutes.
10. After baking, place the scones on a cooling rack.

