

Scones

Ingredients

250g Self raising flour

40g Margarine

125ml Milk



Equipment

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

Method



1. Preheat oven to 220C, gas mark 7, and grease a baking tray.



2. Sift the flour into a bowl.



3. Rub-in the margarine, until it resembles breadcrumbs.



4. Pour in the milk and mix into a soft dough.



5. Place the dough on a floured surface and knead lightly.



6. Roll out the dough until 1.5cm thick.



7. Shape into scones using a cutter.



8. Place scones on the baking tray and brush with milk. Bake for 12-15 minutes.



9. 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 1x5ml spoon mustard or mixed herbs before the milk.

Traditionally, fluted scone cutters are used for sweet scones and plain cutters for savoury scones.