

Scones

INGREDIENTS

50g Butter (unsalted)
200g Self-raising White Flour
1 tbsp White Caster Sugar
125ml Milk (whole)

METHOD

1. Preheat oven (200°C fan, gas mark 6) and line a baking sheet with parchment
2. Rub butter into flour, until mixture resembles breadcrumbs, then stir in sugar and salt
3. Make a well in the centre and stir in milk until the mixture is even and the dough comes together
4. Turn out onto a floured surface and shape into square about 4cm thick
5. Transfer to the prepared baking sheet and brush with milk and score into 9 squares
6. Bake for 15mins until golden and cooked through
7. Leave to cool on a wire rack. Serve warm or cold, plain or with jam and cream!

