

Scones

Ingredients

- 225g/8oz self-raising flour
- Pinch of salt
- 55g/2oz butter
- 25g/1oz caster sugar
- 150ml/5fl oz milk
- 1 free-range egg, beaten, to glaze (alternatively use a little milk)

Method

- Heat the oven to 220C/200C Fan/Gas 7 and lightly grease a baking tray.
- Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough.
- Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/ $\frac{3}{4}$ in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking tray. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
- Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes, or until well risen and golden-brown.
- Cool on a wire rack and serve with butter, really lovely jam and cream. Just drizzle the melted butter over the popcorn and toss to distribute.
- Add salt or sugar to taste

