

BASIC SCONES

Makes 10-12

Ingredients

- ∞ 1 tablespoon of butter or margarine
- ∞ 2 cups of self raising flour
- ∞ Pinch of salt
- ∞ 1 cup of milk
- ∞ 1 tablespoon of milk for glazing



Method

1. Set oven at 220°C.
2. Rub butter into flour and salt using fingertips.
3. Add the milk in stages and using a wooden spoon mix to a soft dough using most of the milk. (you may not need all of the milk)
4. Turn on to a lightly floured board/bench and knead until smooth.
5. Roll out 2cm thick and cut into 10-12 shapes using a scone cutter.
6. Arrange on oven tray and glaze the tops with milk
7. Bake at 220°C for 10-12 minutes until golden brown (scones are ready when sides are set).
8. Cool on a cake cooler.