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by ewfood

Yummy Scones



Ingredients

13.5 oz. (if using self-raising flour do not use the baking powder)
5 tsp. baking powder
3.5 oz. sugar
Pinch of salt
6 oz. cup butter
2 eggs, one beaten for brushing
8fl oz. milk

Preparation Time
20
min
Cooking Time
15
min

Preparation

1. 1. Preheat the oven to 200°C.
2. 2. Sift the flour, baking powder and salt into a bowl.
3. 3. Add the sugar and mix.
4. 4. Add the butter and crumb it into the dry ingredients with your fingers.
5. 5. Combine the milk and egg and add that to the flour egg mixture.
6. 6. Make a dough. On a floured surface roll the dough so that it is 1 ½ - 2 centimeters thick.
7. 7. With a round cutter or a wide rimmed glass cut out as many scone circles as you can.
8. 8. Place onto a greased baking tray and brush with the beaten egg.
9. 9. Bake for 15 minutes or until the scones have risen and are golden in colour.

Cooks Note

Preparation time: 20 minutes; Cooking time: 15 minutes