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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 1½ - 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