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by ewfood

Scones



Ingredients

32 oz. self raising flour
1 tsp. salt
1 tbsp. sugar
1 egg
2fl oz. tablespoons of oil
16fl oz. milk

Preparation

1 Preheat the oven to 220 °C. Sift the dry ingredients together. Beat the milk, eggs and oil until well combined and add to the dry ingredients. Knead into a dough and turn it out onto a floured surface. Roll out the dough into a thick flat shape and use the rim of a wide glass or a cookie cutter to cut out the scone shapes of your choice. Bake for 15 minutes and cool completely before serving.

Cooks Note