



Posted on 13 July 2014

by Liz Robb

Sultana scones with jam and clotted cream



Ingredients

225g self-raising flour
Pinch of salt
1 teaspoon of baking powder
40g butter
25g caster sugar
70g sultanas
150 ml milk
1 egg

Preparation

1. Preheat the oven to 220 degrees, 200 degrees fan oven.
2. Sieve the flour into a large bowl, then mix in the salt and baking powder.
3. Cut the butter into small pieces, drop them into the bowl and rub into the flour until the mixture looks like breadcrumbs.
4. Add the sugar, sprinkle in the sultanas and stir them into the mixture.
5. Make a well in the centre and add milk, a little at a time, stirring it in thoroughly with a knife each time. Use just enough milk to make a fairly soft dough.
6. Draw the dough together with your hands to form a ball, and quickly and lightly roll it out on a floured surface. The dough needs to be at least 2.5 cm deep, preferably 3 cm, to make the scones tall enough. Use a 6cm cutter with a plain edge to cut out the scones, placing them on a lightly greased baking tray.
7. Beat the egg together with a little milk, then brush lightly onto the top of each scone. Bake in the preheated oven for 10 minutes, or until golden brown and well risen. Leave to cool for a few moments on a wire rack, then eat and enjoy!
8. This amount of dough should make about a dozen scones. They are traditionally round, but some people prefer to cut them into triangles rather than use a circular cutter.

Cooks Note

The key thing to remember when making scones is that cool and light handling will produce light, fluffy scones. Begin with cool hands and equipment, make sure the butter hasn't begun to melt and always handle the dough lightly and gently.