

Scones

Ingredients

400g plain flour
74 g caster sugar
20g baking powder
83g of butter
2 whole medium eggs
100g whole milk
Jam (shop bought or
make your own!)
Clotted Cream (if you like)

Equipment List

1 Large Bowl
1 Small Bowl
Scales (or measuring
cups)
Rolling Pin
Cutter, shape of your
choice
Baking Tray lined with
baking paper
Pastry Brush



Scones

Method

1. Preheat the oven to 150C
2. Sieve flour and baking powder together into a large bowl
3. Add in softened cubed butter and rub together with your finger tips until mixture resembles bread crumbs and there are no lumps of butter left, stir in the caster sugar
5. Make a well in the dry mixture and add all of the milk and eggs to the dry mixture. Add at once and not gradually.
6. Mix until the mixture is combined and no more, add a sprinkling of flour if needed
7. Lightly flour the surface and turn out the scone mixture, roll into a round, 1 inch thick
8. Cut scones into desired shape with a cutter
9. Pop the scones onto your lined baking tray and lightly brush with milk or egg for a glazed shine
10. Bake for **15-20 minutes**, until the scones have risen well and are a pale, golden brown in colour. You can turn round half way for an even bake.
11. Set to cool slightly and serve as desired – we recommend with a homemade jam & clotted cream. Delicious!

Top Tip: If you don't have a cutter, use a knife and cut into squares. Dust with icing sugar for a wee extra.

Our scones are best served warm, washed down with a cup of blue lady Pekoe Tea.