

Ingredients:

8oz (225g) Self Raising Flour

2oz (50g) butter

4fl oz / 125ml milk

Scones

Honey scones – 1oz (25g) caster sugar, 1 tablespoon honey

Sultana scones – 1oz (25g) caster sugar, 2oz (50g) sultanas

Cheese scones – 1tsp dry mustard, 2oz (50g) grated cheese

1. Method
2. Preheat oven to 210° C
3. Sift flour and salt into a bowl
4. Rub in butter until mixture resembles fine breadcrumbs
5. Add any other **DRY** ingredients and mix well
6. Add **milk gradually** (about $\frac{3}{4}$ to start with) and mix to a stiff dough using a **palette knife**
7. Bring mixture together in bowl (knead gently), using ONE HAND.
8. Press out **gently** to a flat circle, about **2cm thick. (width of 2 fingers)**
9. Cut into rounds using a pasty cutter
10. Place onto a greased baking sheet
11. Brush with milk
12. Bake at for 7-10 minutes, they should be well risen and golden brown.
13. Place onto a wire rack to cool down.