

# Plain Scones - Recipe

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## Ingredients

- 225g self-raising flour
- 40g butter at room temperature
- 25g caster sugar
- Pinch of salt
- 125ml milk
- 1 egg, beaten



Equipment - bowl, 5cm cutter, pastry brush, baking sheet, cooling rack

## Method

- 1) Heat the oven to 220°C gas mark 7.
- 2) Lightly grease a baking sheet.
- 3) Mix together the flour and salt and rub in the butter.
- 4) Stir in the sugar.
- 5) With a knife gradually add the milk little by little, until mixture forms a soft dough.
- 6) Turn onto a floured surface, knead very lightly, pat out the dough to 2cm thick.
- 7) Use a 5cm cutter to stamp out rounds and place on the baking sheet.
- 8) Lightly knead together the rest of the dough, stamp out rounds until used up.
- 9) Brush the tops of the scones with beaten egg.
- 10) Bake for 12-15 minutes until risen and golden.
- 11) Cool scones on a cooling rack then serve with butter, jam and maybe clotted cream.

## Alternatively

Add 75g sultanas with the sugar.

Add 75g dried mixed fruit with the sugar.