

SCONES

by Jane Delorie



- 225g/8oz self raising flour
- pinch of salt
- 55g/2oz butter
- 150ml/5fl oz milk or yoghurt
- 1 egg, (keep a little beaten with milk for glaze)

CHEESE SCONES add

- Finely grated cheese
- Pinch of paprika

SWEET SCONES add

- 25g/1oz caster sugar
- Sultanas or other dried fruit

Combine dry ingredients and butter and rub in to make fine crumbed mixture.

Add wet ingredients and mix till soft dough forms.

Wrap in cling film and cool for 5 minutes to make mixture easy to handle.

Roll (or pat) out cooled dough to 1 inch thick and cut into rounds.

Place on baking tray and glaze top of scone only with egg mixture (try not to let glaze run down the sides).

Bake in hot oven (200) for about 10 minutes until golden brown.

Serve on day of baking or freeze immediately and defrost in warm oven as required.

