

Basic Scone recipe



Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Makes about: 6 - 8 large scones or 10 medium scones

Ingredients:

- 2 cups /225g self raising flour
- 55g chilled margarine (block margarine is best for this recipe)
- 1 level tsp baking powder
- 1/4 pint / 150 ml milk
- 1 egg beaten with a little milk

Preparation:

- Heat the oven to 400°F / 205°C /Gas 6
- Prepare a baking sheet with a little oil & flour
- Sieve the flour into a large bowl then add the margarine & baking powder.
- Rub the margarine into the flour until the mixture resembles fine breadcrumbs.
- Make a well in the center and using a fork, stir in enough milk to make soft, pliable dough.
- Turn the mixture on to a floured board & knead very lightly until just smooth then lightly roll out to 2cm / 3/4" thick.
- Cut rounds with a large 7.5cm/3" cutter or use a smaller sized cutter.
- Place on the baking tray and brush with the beaten egg and milk mixture.
- Bake near the top of the hot oven for 15 minutes or until golden brown & well risen.
- Cool on a wire rack before eating.
- Serve with a little margarine and jam (*No added sugar Jams are healthier*)

CHANGE IT

Fruit Scones Add 1/4 cup/ 50g sultanas or chopped dates to the dry ingredients - you could do half measures of date and sultana's in the basic recipe above

Cherry Scones Add 1/4 cup/ 50g Cherries chopped into quarters & lightly dusted with a little flour to the dry ingredients in the basic recipe above

