



(Fluffiest) Scone Recipe

Equipment

Baking Tray
Grease proof paper
Cup measurement
1 tspn
Silver bowl
Pastry brush
Scone cutter or a drinking glass
(dusted with flour)

Ingredients

4 cups self-raising flour
½ tspn salt
1 cup pouring cream
375-400ml milk
double cream & jam to serve

What to do

1. Preheat oven to 200C, no fan. Line a large, flat tray with grease proof paper.
2. Combine flour & salt in a large bowl. Add cream and 1 ½ C (375ml) milk. Use a flat bladed knife to stir to a soft dough adding more milk if necessary.
3. Turn onto a lightly floured surface and knead gently until dough comes together. (using fairy fingers)
4. Lightly press dough out to 2cm thick. Use a 5 1/2cm round scone cutter to cut as many scones (cut close together) as possible. Repeat until all the dough is used.
5. Place onto tray just touching each other. Bake 12-15 mins until golden and well risen.
6. Serve hot with jam & cream.

Makes approx. 20 scones.