



SCONES



INGREDIENTS

- 500g plain flour
- 1 tsp salt
- 2 tsp bicarbonate of soda
- 4 ½ tsp cream of tartar
- 75g cold butter
- 300ml milk plus extra for milk wash

EQUIPMENT

- Large bowl
- Scales
- Measuring spoons
- Measuring jug
- Large bowl
- Rolling pins
- Round cutter
- Baking tray

INSTRUCTIONS

1. Preheat the oven to 220C.
2. Sift the flour, salt, bicarb and cream of tartar into a large bowl.
3. Rub in the fats till it goes like damp sand.
4. Add all the milk at once, mix briefly and then turn out onto a floured surface and knead lightly to form a dough.
5. Roll out to about 3cm thickness. Dip your cutter into some flour, then stamp out the scones, re-rolling the dough if necessary.
6. Place on a baking tray very close together then brush the tops with the milk wash.
7. Place in the oven and cook for 10 minutes or until risen and golden.
8. Serve with cream and jam.

