



Ingredients:

225 g self raising Flour

1 teaspoon baking powder

50 g butter or margarine

150 mls milk

A little extra milk or egg/
milk mixture to glaze
(optional)

Method:

1. Pre-heat the oven to 220 °c/ Gas Mark 7
2. Sift the flour and baking powder into a mixing bowl.
3. Add the butter or margarine in small pieces and rub in with your fingertips until the mixture resembles fine breadcrumbs.
4. Using a table knife, stir in the milk until a soft dough is formed.
5. Turn the dough onto a floured surface and pat down until it is a 2 cm thickness.
6. Cut into rounds with a cutter - do not twist the cutter - and place on a baking sheet.
7. Brush with milk or the egg/ milk glaze (if using)
8. Bake for 20 minutes until golden and risen, and 'hollow' when tapped.

Variations:

- Can be made using a food processor
- Add 1 ½ tablespoons caster sugar before stirring in the milk for a sweet scone
- Use wholemeal self raising flour or a mixture of white and wholemeal
- Add additional ingredients for extra flavour, texture, colour and nutritional value e.g. dried (75 g) or fresh fruit or spices (1/2 teaspoon) into the sweet scone mixture or cheese, herbs, ham, sweetcorn, olives etc. into the savoury scone mixture
- For additional colour and texture, after glazing, sprinkle the savoury scone mixture with grated cheese, herbs etc. or the sweet scone mixture with sugar, spice etc.
- Shape the mixture into a round and mark into triangles for a 'rustic' finish.