

Scones Makes 12

Ingredients

3 cups	Flour
6 t	Baking powder
1/4 t	Salt
75 g	Butter
1- 1 ½ c	Milk

Method

Preheat oven to 220°C and line a baking tray with baking paper.

Sift flour, baking powder and salt into a bowl. Rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Make a well in the centre of the dry ingredients. Add the milk and quickly mix with a table knife to form a soft dough.

Turn the dough out onto a lightly-floured bench. Pat dough out to 2cm thickness. Cut into approximately 12 pieces and lift each onto the baking tray. Brush the tops with milk.

Bake in a preheated oven for 10 minutes or until golden brown. Remove and cool inside a clean tea towel to help keep their freshness.

Tip

To make cheese scones, add 1 ½ cup grated cheese and a pinch of cayenne pepper.

To make sultana or date scones, add 1½ cups of sultanas or chopped dates and finely grated lemon rind from 1 lemon

Wholemeal flour can be substituted for white flour if desired.

