

Scones

Preparation time:
less than 20 mins

Serves:
Makes 10 scones

Cooking time:
12 to 15 mins

Scones are the easiest British teatime treat and chances are that you will have all the ingredients for this recipe already.

Ingredients:

- 1 3/4 cups flour
- 2 1/2 teaspoons baking powder
- pinch of salt
- 1/4 cup butter or margarine
- 2 tablespoons sugar
- 2/3 cup milk

Glaze:

- 1 egg, beaten, or alternatively use a little milk to glaze

Method:

1. Heat the oven to 425F and lightly grease a baking tray.
2. Mix together the flour, baking powder and salt, then cut in the butter or margarine. Stir in the sugar and then the milk to get a soft dough.
3. Turn on to a lightly floured work surface and knead very lightly. Pat out to a round 2cm thick. Use a 6 cm round cutter to cut out dough and place on the baking tray. Lightly knead together the rest of the dough and cut out more scones to use it all up.
4. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes, or until well risen and golden-brown.
5. Cool on a wire rack and serve with butter and good jam and maybe some clotted cream.

Recipe Tips:

Feel free to customize your scones with dried fruit or a pinch of spice to make this basic scones recipe your own.