



Scones are small, round, bread-like baked product, usually split in half and served with butter, jam and cream while still warm.

Ingredients

3 cups standard flour
4 ½ teaspoons baking powder
¼ teaspoon salt
50g butter
1-1 ½ cups milk

Method

Sift together the dry ingredients.
Rub in the butter until the mixture resembles breadcrumbs.
Add the milk and mix quickly to a soft dough with a knife.
Turn out on a floured board and roll lightly to about 15mm thick.
Cut into squares and place on a cold oven tray.
Bake in a hot oven 230°C (450°F) for 10-15 minutes