



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