



Scones recipe

Makes approx. 8

Ingredients:

350g self-raising flour
1 tsp baking powder
¼ tsp salt
85g butter, cut into cubes
3 tbsp caster sugar
175ml milk
1 tsp vanilla extract
Squeeze of lemon juice
Beaten egg to glaze (or milk)
Jam and clotted cream to serve

Method:

1. Heat the oven to 220°C/200°C fan. Place a baking tray in the oven to heat up.
2. Tip the flour, salt and baking powder into a large bowl and mix to combine.
3. Add the butter and rub it in using your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar.
4. Warm the milk in the microwave for about 30 seconds until just warm. Stir in the vanilla extract and a squeeze of lemon juice, then set aside.

5. Make a well in the dry mixture and pour in the liquid. Combine quickly using a cutlery knife — the dough will be quite sticky.
6. Lightly flour your work surface and tip out the dough. Flour your hands and fold the dough over a few times until it becomes a little smoother. Pat it into a roundabout 4cm deep.
7. Dip a 5cm cutter in flour, then cut out your scones. Gather the leftover dough, reshape and cut again.
8. Brush the tops with beaten egg, taking care not to let it drop down the sides.
9. Place the scones on the hot tray and bake for 10 minutes until risen and golden.

Let them cool slightly, then serve with jam and clotted cream.