



# Scones Recipe

Prep and cooking time - 30 minutes

Serves - 8

## Ingredients

- 350g self-raising flour
- 1 tsp baking powder
- ¼ tsp salt
- 85g diced cold butter
- 3 tbsp caster sugar
- 85g sultanas or raisins
- 175ml milk
- 1 tsp vanilla extract
- Lemon juice

## Method

1. Start by setting your oven to 20C/200C fan/gas 7.
2. Rub the flour, baking powder and salt into the butter until it forms a breadcrumb-like consistency. Mix in the sugar and dried fruit.
3. Pop a baking tray in the oven to pre-heat.
4. Gently warm the milk in the microwave for 30 seconds. Add the vanilla extract and a squeeze of lemon juice and leave to one side.

5. Form a well in the middle of the dry mix and pour the warm milk mixture in, then quickly combine with a cutlery knife until you have a slightly wet dough.
6. Gently knead and dredge the dough on a lightly floured surface until smooth.
7. Pat the dough into a circle roughly 4cm deep and 12cm wide. Use a 5cm smooth-edged cutter to form four rounds. Push the remaining dough back together and pat again to cut another four rounds.
8. Brush the tops with a beaten egg to glaze and pop them onto the pre-heated baking tray, leaving space between each one to allow them space to rise.
9. Bake for approximately 10 minutes until golden.

Serve warm or cold with jam and clotted cream (The age-old question - jam or cream first? We will leave that for you to decide).