

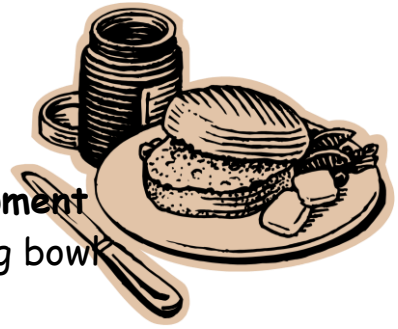
Scones

Ingredients

225g self-raising flour
50g margarine
25g caster sugar
Level teasp baking powder
Pinch of salt
225mls milk

Equipment

Baking bowl
sieve
table knife
measuring jug
pastry cutter
baking tray
Flour dredger
Pastry brush



Method

1. Preheat oven to 200° C
2. Sieve flour, salt and baking powder into the baking bowl.
3. Cut the margarine into small pieces and rub into the flour using your fingertips until the mixture resembles breadcrumbs.
- 4 Mix in the sugar and **gradually** add the milk as you mix to a soft dough using a table knife. **Be careful not to make the dough too sticky**
- 5 Turn on to a floured surface and knead lightly.
- 6 Press out until the dough is about 2cm thick and cut out scones with the pastry cutter.
- 7 Transfer onto a lightly greased baking tray and brush the top with a little milk
- 8 Bake for 7-10 minutes.

You can add a choice of fruit e.g. cherries, raisins etc when adding the sugar or try chocolate chips! Delicious!