

Great Grandma's Fluffy Scones



Like our Great Grandma's recipe for Welsh Cakes, we have been following her recipe for scones too. Serve them with your favourite jam, ours is blackcurrant and lots of clotted cream or just with Welsh salted butter - enjoy.

METHOD

- 1** Put the flour, baking powder and sugar in a large bowl.
- 2** Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Add the sultanas, if using.
- 3** Crack the eggs into a measuring jug, then add enough milk to make the total liquid $\frac{3}{4}$ quarter of a pint. Using a round-tipped knife, stir the egg and milk into the flour (you may not need it all) and mix to a soft, sticky dough.
- 4** Turn out onto a lightly floured board, knead lightly. Roll out to a rectangle about 2cm/ $\frac{3}{4}$ in thick.
- 5** Cut into as many rounds as possible using a fluted 5cm/2in cutter. Place them on the prepared baking trays and brush the tops of the scones with a little extra milk (or any egg and milk left in the jug).
- 6** Bake for 15 minutes, or until the scones are well risen and a pale, golden-brown colour.
- 7** Lift onto a wire rack to cool.

INGREDIENTS

Makes 8–10 Scones . Prep 15 minutes . Cook 15 minutes
Preheat the oven to 220C/200C Fan/Gas 7
Lightly grease two large baking trays
8 oz self-raising flour
2 oz butter
2 oz caster sugar
teaspoon baking powder
1 free-range egg
milk
Handful of sultanas (optional)