



Handmade Scones

Ingredients

450g self-raising flour
2 level teaspoons baking powder
50g caster sugar
100g butter, softened, cut into pieces
2 free-range eggs
Milk - enough to make the two eggs up to 300ml of total liquid
50g sultanas (optional)

Method

- Preheat the oven to 200C Fan/Gas 7. Line two baking trays with greaseproof paper.
- Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
- Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml. Then stir the egg and milk mix into the flour mix - you may not need all the liquid- and mix to a soft, sticky dough.
- Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, (if using). Roll out to about 2cm³/₄in thick.
- Cut into as many rounds as possible with a fluted 5cm/2in cutter and place them on the prepared baking trays.
- . - Brush the tops of the scones with a little extra milk, or any egg mix left in the jug.
- . - Bake for 12-15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool. Eat as fresh as possible.
- . - To serve, split the scones and serve with fruit preserve along with a good dollop of clotted cream the order of which is entirely up to you.... However just to clarify I do clotted cream before jam!!!

Dan x