



SCONES

Makes 8 scones

250g self-raising flour (or 250g plain flour with 3tsp baking powder)
a pinch of salt
50g sugar
50g unsalted butter, cold
1 egg
100ml full-fat milk
50g sultanas

1. Preheat the oven to 200° celsius.
2. In a bowl, mix the self-raising flour (or flour with baking powder), salt and sugar. Cut the cold butter into small cubes and add to the flour mix. Now crumble the butter in between your fingers, and rub until the mixture resembles fine bread crumbs. For a lighter texture raise your hands just above the bowl and let the mixture fall back through your fingers. Once the mix resembles breadcrumbs, add the sultanas.
3. In a little cup, mix the egg with the milk and add to the flour/butter mix. Now take a knife and 'cut' into the mix so that a rough dough forms. (This technique prevents the dough from being overkneaded).
4. Take the dough out of the bowl and turn it onto a lightly floured surface. Knead very gently for a few seconds until you get a rough dough. Pat the dough down to about a 3cm thickness. Cut out rounds with a round 6cm cookie cutter and line up on a baking tray lined with baking paper.
5. Bake the scones for 10-12 minutes or until golden. Let them slightly cool down and serve whilst still warm.
6. Serve with clotted cream and raspberry jam.