Scones

Recipe

- 225g self raising flour
- 28g caster sugar
- 28g butter
- 142ml milk

Instructions

- Preheat oven to 180C.
- Sieve dry ingredients into a bowl, rub in butter with the tips of your fingers till fully incorporated.
- Add milk and mix to a dough.
- Turn out on a floured surface, knead lightly till smooth, flatten to approx. 1 inch (2.5 cm) thick and use a floured scone cutter to cut out.
- Makes 6, if desired paint with beaten egg.
- Bake for 15 minutes.