

## SCONES

### EQUIPMENT

SMALL AND LARGE MIXING BOWLS, SCALES, SCONE CUTTER (6-8CM),  
PASTRY BRUSH, BAKING PAPER, CAKE RACK, ROLLING PIN

### INGREDIENTS

510GM SELF RAISING FLOUR, 150GM COLD UNSALTED BUTTER,  
5GM BAKING POWDER, 5GM CASTER SUGAR, 2 WHOLE EGGS,  
80GM WHOLE MILK + EXTRA FOR BRUSHING THE SURFACE, SEA SALT

### METHOD

IN A LARGE MIXING BOWL WEIGH OUT THE FLOUR, BAKING POWDER, SUGAR AND A PINCH OF SALT

ADD THE COLD-DICED BUTTER AND BRIEFLY WORK THE BUTTER INTO THE FLOUR SQUEEZING IT IN-BETWEEN YOUR FINGERS AND THUMB. WORK UNTIL THE MIXTURE IS STILL ROUGH WITH CHUNKS OF BUTTER STILL IN THE MIX

ADD THE EGGS AND MILK TO THE FLOUR MIX AND MIX IN WITH YOUR HAND UNTIL THE DOUGH JUST BEGINS TO COME TOGETHER

COVER THE DOUGH WITH CLING FILM AND PLACE INTO THE FRIDGE TO REST FOR 15-20 MINS

ONCE CHILLED REMOVE THE DOUGH FROM THE BOWL AND ROLL OUT TO 3CM THICKNESS, CUT OUT SCONES WITH THE CUTTER AND RE-ROLL ANY REMAINING DOUGH AND CUT AGAIN

PLACE THE SCONES ON A BAKING TRAY LINED WITH BAKING PAPER AND PLACE INTO THE OVEN COMBI SETTING 210 DEGREES FOR 12-14 MINS UNTIL GOLDEN

REMOVE AND PLACE ON A CAKE RACK AND SERVE WARM WITH WHIPPED CREAM AND JAM

### HINTS & TIPS

- WHEN MAKING THE DOUGH REMEMBER LESS IS MORE, DON'T OVERWORK THE BUTTER INTO THE FLOUR OR THE EGGS AND MILK INTO THE DOUGH, YOUR SCONES WILL BE BETTER WITH LESS MIXING
- KEEP THIS RECIPE ASIDE FOR THE CLASSIC MOTHERS DAY AFTERNOON TEA. EASY FOR BOTH DADS AND KIDS TO MAKE, REMEMBER DON'T OVERWORK THE DOUGH