

Recipes: Scones





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For 16

700g self-raising flour
2 tsp baking powder
170g butter, cubed
½ tsp salt
6 tbsp soft brown sugar
350ml milk plus extra for glazing
Lemon juice

Steps:

1. Heat oven to 220c/200c fan/gas mark 7
2. Combine the flour, baking powder and salt
3. Add in the butter and rub together with your fingertips until the mix resembles fine breadcrumbs
4. Add in the sugar
5. Warm the milk in the microwave for a few seconds
6. Make a well in the middle of your flour mix and add most of the warmed milk
7. Combine it with a cutlery knife, adding more milk if it is too dry
8. Once the dough has come together, turn out onto a floured surface
9. Roll the dough until it is approx 4cm thick
10. Use a pastry cutter and cut out your scones

You can freeze them at this stage and cook them from frozen at a later date at 180c /160c fan/gas mark 4 for 25 minutes (always check they are cooked through before serving).

11. Place your scones onto a greased baking tray
12. Re-roll the remaining dough to use it all up
13. Brush the tops of your scones with milk
14. Place in the oven for 10 minutes until they are risen and golden

Reg Charity 203644 (England and Wales) and SC037711 (Scotland)

Happy baking x

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