

Scones

3 cups SR flour
80g butter, chopped coarsely
1 – 1 ¼ cups milk
Whipped cream and Jam, to serve

Preheat oven to 200 degrees.

Add flour and butter to a large bowl.

Using your fingertips, rub in butter.

Make a well in the centre and pour in milk.

Mix with a flat bladed knife until the mixture forms a soft dough. Bring together, using your hands, adding more milk if necessary.

Gently turn dough onto a floured surface and knead until smooth (don't knead too much or the mix will become tough).

Lightly dust a baking tray with flour.

Pat dough out to a 2cm thickness. Using a cutter, cut rounds in the dough and place on the baking tray, 1 cm apart.

Bake for 20-25 minutes or until lightly golden and well risen.

Whip cream in a bowl, using a whisk.

Equipment: large mixing bowl, measuring cup, chopping board, scales, knife, baking tray, cutter, medium bowl, whisk.