

# Scones

**Season:** Summer

**Type:** Bread

**Difficulty:** Easy

**Serves:** 8 - 10 at home

**Fresh from the garden:**

**Recipe source:** Jo Richardson



Equipment:	Ingredients:
<ul style="list-style-type: none"><li>* mixing bowl</li><li>* measuring spoons</li><li>* sieve</li><li>* measuring jug</li><li>* oven tray</li><li>* serving platters</li></ul>	<ul style="list-style-type: none"><li>• 3 cups self- raising flour</li><li>• 2 teaspoons of baking powder (optional)</li><li>• 2 tablespoons of icing sugar</li><li>• 200mL thickened cream (18-35% milk fat)</li><li>• 125mL cold water</li><li>• Plain flour for dusting</li></ul>

## What to do:

1. Preheat oven to 200 degrees C.
2. Sift dry ingredients together into a large mixing bowl. Make a well in the centre and pour in cream and water.
3. Cut and fold the mixture with a knife or spatula until it forms a ball.
4. Turn out dough onto a floured surface and combine it gently until smooth and slightly springy. DO NOT OVERWORK THE MIXTURE.
5. Shape dough into roughly a square shape approximately 2cm thick.
6. Cut into squares or use scone cutter/ glass to form scones.
7. Place on floured tray close together.
8. Place in hot oven and bake for about 15 mins or until cooked through and golden brown.
9. Serve warm with butter or jam and cream.

**Notes:** To make your own self-raising flour, combine 2 teaspoons of baking powder with 1 cup of plain flour OR 1 teaspoon cream of tartar, ½ teaspoon of bicarbonate of soda to 1 cup of plain flour.

You can add herbs or dried fruit to your scones for a delicious taste.

Serve warm or cold.