

Scones

This basic scone recipe uses only three ingredients to make. For a better rise, use cold butter — or even frozen butter. When it comes to mixing, don't overdo it!

Serves- 12 large scones

Recipe from
womensweeklyfood.com.au



Ingredients

- 2 1/2 cup self-raising flour
Self-raising flour – you can make your own if you only have plain flour, add 1 teaspoon of baking powder for each cup of flour.
- 60 gram cold butter, chopped
- 3/4 cup cold milk, plus extra to glaze
- jam or marmalade, to serve

Equipment

Baking tray
Mixing bowl
Knife to mix
Scone cutters
Pastry brush
Baking paper

Instructions

1. Preheat oven to 180°C.
2. Line a baking tray with baking paper.
3. Sift flour into a large bowl. Rub in butter to make fine crumbs.
4. Make a well in centre; add milk. Using a round-bladed knife, cut through mixture until it just forms a soft dough, adding 1-2 tablespoons more milk if needed.
5. Turn out dough onto a lightly floured surface. Knead briefly until smooth, then flatten to 2cm thick.
6. Using a scone cutter dipped into flour, cut rounds from dough or cut into squares or triangles.
7. Place scones side by side on the prepared tray.
8. Brush tops with extra milk to glaze. Place in the freezer to cool down the scones before baking. This will result in a delicious flaky texture.
9. Bake for 12-15 minutes or until golden and well risen.
10. Cut in half and add jam and/or cream. Jam first!

