

BRITISH TEA-TIME SCONES

- **PREPARATION** : 30-35 minutes
- **HEAT** : 200° C / Gas 7
- **SERVES** : 5

INGREDIENTS

- 350 g self-raising flour (+ baking powder)
- ¼ tsp salt
- 85 g butter (cut into cubes)
- 3 tbsp caster sugar
- 175 ml milk
- 1 tsp vanilla extract

PREPARATION

1. **Tip the flour into a large bowl** with the salt and baking powder.
2. **Add the butter** then rub in with your fingers until the mix looks like fine crumbs. Stir in the sugar.
3. **Put the milk and vanilla into a jug and heat** until warm *** but not hot ***.
4. **Make a well in the dry mix** then add the liquid and combine it quickly.
5. **Dredge the dough with a little flour** then fold it over 2-3 times until it's a little smoother. Pat into a round about **4 cm** deep and cut out your scones. At this point you might want to brush the tops with beaten egg.
6. **Put your scones onto the hot baking tray and bake** for **10 mins** until risen and golden on the top.
7. **Eat just warm or cold on the day of baking with jam and clotted cream.** Enjoy ! +++

