

SCONES

3 cups plain flour
4 ½ tsp baking powder
50g (2oz) butter
¼ tsp salt
1-1 ½ cups milk

Sift dry ingredients, rub in butter, add milk and mix quickly to a soft dough with a knife. Don't over mix. Turn out on floured board and roll lightly until about 15mm (3/4 inch) thick, cut into rough squares and place on cold oven tray. Bake in a hot oven 230°C (450°F) for 10-15 minutes, until golden brown. Makes approx. 16

Enjoy hot with a little butter or cold with jam and whipped cream.

