

Scone Recipe

Ingredients

200g plain flour
50g margarine
75ml milk
Pinch of salt

Optional

25g sugar
50g dried fruit
50g cheese
5ml mustard powder

Equipment

Large bowl
Small bowl
Sieve
Measuring jug
Flat bladed knife
Rolling pin
Flour dredger
Scone cutter
Baking tray

Oven Temp- 200°C or Gas mark 6.

Time - 15-20 mins.

Method

1. Sieve salt and flour into a large bowl
2. Cut up margarine and rub into flour using fingertips until it resembles fine breadcrumbs.
3. Add your own choice of ingredients to your dough.
4. Stir in milk gradually, using a round bladed knife to make a soft elastic dough (you may need a little less or more milk).
5. Knead on a lightly floured surface and roll out until it is 2cm thick.
6. Cut scones using small cutter.
7. Place on a baking tray, brush with milk and bake until well risen and golden brown (around 8-10 minutes).