



Sweet Scones


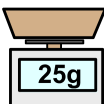




Ingredients






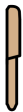





 225g self-raising flour, pinch salt,


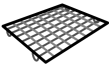
 55g butter, 25g sugar, 150ml milk.



Equipment

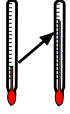
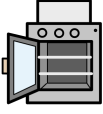
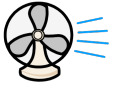
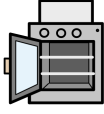

 bowl, knife, pastry cutter, jug, rolling pin, baking tray,











 pastry brush, cooling tray.






Method






1   220°C 200°C    7
 1 Preheat oven 220C, 200C Fan oven, Gas 7.

2   +  
 2 Mix salt and flour together.






3   
 3 Rub in butter.

4   
 4 Stir in sugar.

5    + 
 5 Add most of milk and stir together.

6    +  
 6 Form into dough and roll to 2cm thickness.

7   +    
7 Cut out scones and place on baking tray. Repeat!

8     
8 Glaze tops with milk.

9      
9 Bake for 12-15 minutes. Place on cooling tray.