

Scones

Ingredients (for ca. 12 scones)

500 g Plain Flour
60 g Sugar
5 g Salt
15 g Baking Powder
110g Cold Butter
Food Processor

For the next step:

50 g Sultanas / Raisins (soak in hot water for 5 minutes)
300 ml Milk
1 Egg (to brush onto scones before baking)
.....For a Cream Tea.. 😊...Butter, jam + clotted cream!

Preparation

1. Put flour, sugar, salt, baking powder and cold butter into a food processor and mix until really fine. (At this point you can either put all of the mixture in a container in the fridge or just half of it. It keeps for up to 3 weeks and will save you time).
2. Tip the flour mixture onto your worktop and use a small bowl to press a well into the flour.
3. Pour a third of the milk into the well and carefully mix in a little flour at a time with a knife to make the milk thicker. Put the sultanas (if you are using them) into a bowl and soak in hot water.
4. Repeat step 3 until all the milk has been used up.
5. Using a scraper or a knife mix all the flour together with the sticky milk mixture and form a soft dough. Drain the water off the sultanas and add to the dough. Try to handle the dough as little as possible.
6. Flour your worktop lightly and pat your dough gently into an oblong 30cm long 14-15cm wide and 4-5cm high. Using your cutter (ca. 7cm diameter) cut out ca. 9 scones, making sure always to dip the cutter into the flour to stop it from sticking to the dough. Put them straight onto the lined baking tray. Repeat this until all the

dough has gone, always making sure you handle the dough as little as possible.

7. Cover the scones with a clean dry tea towel and leave to rest for at least 30 mins. max. 1 hour. Heat fan oven to 180°C.
8. When your scones are ready to go in the oven brush them gently with a lightly whisked egg and bake for 15-17 minutes until golden brown on top and underneath.

Tip:

Of course if you don't like sultanas you just make plain scones and leave them out.

If you want to make cheese scones use 60g grated cheese instead of the 60g of sugar. You can then sprinkle them with grated cheese after brushing them with egg.

They taste delicious with herb cream cheese!

KÜCHENSCHMIDE

