

Country Hill Cottage®



Best Ever Scones

You need

375 g (3 cups) self-raising flour
1 tsp baking powder
1/4 tsp salt
2 tbsp sugar
100 g (7 tbsp) butter
175 ml (3/4 cup) whole milk
additional flour for dusting

You do

1. Preheat the oven to 200°C (400°F / Gas Mark 6). Line two baking trays (sheets) with parchment paper.
2. Blend the flour, baking powder, salt and sugar in a food processor until the mixture looks like sand. Alternatively, mix the ingredients with a fork. Add the butter and process until the mix becomes crumbly. Pour in the milk and continue processing until the dough just comes together.
3. Dust the work surface with flour and pat the dough into a round disc that's 3.5 cm (1 1/2 in) thick. Repeat this process until all dough is used. Cut into rounds with a cookie cutter dipped in flour and place them closely together on the baking trays (sheets). Bake for 10 to 12 minutes until risen and lightly golden.
4. Allow the scones to cool and serve with jam and clotted cream.

