

## **SCONES:**

### **Ingredients**

- 700g self-raising flour, plus more for dusting
- ½ teaspoon salt
- 2 tsp baking powder
- 170g butter, cut into cubes
- 6 tablespoons caster sugar
- 350ml milk
- 2 teaspoons vanilla extract
- 2 teaspoons lemon juice
- 1 beaten egg, to glaze
- jam and whipped cream (to serve)

### **Method**

1. Heat the oven to 200°C.
2. Sift the self-raising flour, salt, and baking powder into a large bowl, then mix.
3. Add the butter cubes, and rub in with your fingers until the mix looks like fine crumbs.
4. Stir in the caster sugar.
5. Put the milk into a jug and heat in the microwave for about 1 minute until warm, but not hot. Add the vanilla extract and lemon juice, then set aside for a moment.
6. Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.
7. Scatter some flour onto the bench and tip the dough out. Cover the dough and your hands with a little more flour, then fold the dough over 2-3 times until its a little smoother. Pat into a round about 4cm deep.
8. Take a cutter and dip it into some flour. Plunge into the dough, then repeat until you have enough scones for everyone. You may need to press what's left of the dough back into a round to do this.
9. Brush the tops with beaten egg, then carefully arrange on a baking tray.
10. Bake for 10 mins until risen and golden on the top.
11. Eat just warm or cold on the day of baking, topped with jam and whipped cream.