



Scones

You will need:

Basic scones

- 200g self raising flour
- 125ml milk (or 1 egg and 75ml milk)
- 50g butter / margarine

(Add 2 tablespoons of caster sugar for sweet scones)

Additional ingredients

Try a few handfuls of any of these combinations:

- Sultanas or another dried fruit
- Grated apple with cinnamon
- Grated cheese
- Cooked bacon / ham and cheese
- Feta cheese and olives / sun-dried tomatoes

Top tips

- Mustard powder will enhance the cheese flavour
- A teaspoon of baking powder will help your scones rise

Allergens

- Wheat (try gluten free flour)
- Milk (try plant based milks)

Place flour and butter into a large bowl

Rub together with your fingertips, until it resembles breadcrumbs

Add any additional ingredients (e.g. cheese for savoury or sugar and raisins for sweet)

Gradually add the milk and combine, using a table or palette knife

Bring the mixture together with your hands, then place on a floured surface and flatten with a rolling pin (or by hand) to approximately 1.5cm thick

Cut your scones out and place them on a greased baking sheet

Bring the remaining mixture together and repeat the above process

Brush the scones with a little extra milk

Preheat the oven to 200°C

Bake for approximately 10 to 15 minutes (or more depending on the size of your scones)

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