

SCONES

INGREDIENTS:

2 cups SR Flour

Pinch salt

2 dessertspoons margarine
= 1 ½ oz (40g)

1 cup milk

GAS OVEN: 225°C 450°F

Method:

Grease scone tray.

Sift flour and salt into a mixing bowl.

Rub in butter with fingertips. Handle as little as possible.

Add sufficient milk to form a light dough.

Turn onto a floured board and knead lightly.

Roll out and cut with scone cutter.

Place on tray. Glaze with milk.

Bake in very hot oven for 10 mins or until brown and well risen.