



Plain Scones

Ingredients

230g Self Raising Flour
1 tsp Baking Powder
40g Unsalted Cubed Cold Butter
40g Caster Sugar
1 Large egg
75 ml Buttermilk

Method

- Preheat the oven to 220 degrees centigrade (200 Fan) Gas Mark 7.
- Line a baking tray with baking parchment.
- In a large bowl weigh out the self raising flour, baking powder and butter.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add the sugar, egg and 3/4 of the buttermilk into the dry ingredients and mix together with a knife.
- Using your hands, bring the ingredients together to form a soft ball of dough. Only add more buttermilk if it is dry.
- Tip the dough onto a lightly floured bench and roll out gently or flatten with your hands to about 2cm thick then cut out 6 scones with a 6 cm cutter.
- Place on a lined baking tray and brush with any buttermilk that is left or milk.
- Bake for 12-14minutes