

## Plain scones

### Ingredients

200g Self Raising Flour

40g Butter / Margarine

150ml milk



### Method

Preheat your oven at 220°C

Sieve your flour into a large bowl

Rub in the butter or margarine until it resembles breadcrumbs (add any extras)

Slowly begin to add the milk a little at a time until a firm dough is formed

Roll out the dough at 1.5cm thick and cut into shape using a pastry cutter

Place onto a floured baking tray and glaze with a little milk

Place in the oven for 10-15 minutes or until nicely golden brown and firm at the edges

Transfer to a wire rack to cool