

Scone Recipe

Ingredients

- 225g SR Flour
- 50g Margarine or butter
- 150ml Milk
- 25g caster sugar
- 50g fruit



Method

1. Sieve the flour into a large glass bowl.
2. Rub in the margarine/butter until it resembles breadcrumbs.
3. Add the sugar and fruit
4. Gradually add the milk until a soft dough is formed.
5. Roll out the mixture to 2/3 cm thick.
6. Use a cutter to cut the dough
7. Place on a baking tray and brush with the milk/egg glaze.
8. Bake in the oven at 200oc for 10-15 minutes.