

# SCONES

## ingredients:

250g flour

pinch of salt

50g butter

1 tblsp baking powder

25g sugar

1 egg

15cl milk

**Variations :** Add raisins/:cranberries/ shredded apple/

## Instructions:

Heat the oven to 225°C/gas 8. Grease a baking tray and dredge with flour---  
Mix together the flour, salt and baking powder. Rub or cut in the butter as lightly as possible until the mixture resembles breadcrumbs. Stir in the sugar (optional : add the egg and bind the mixture together with a fork) Gradually add the milk and form a fairly stiff dough.

(optional : Add raisin/ cranberries/ shredded apple)

Roll out on floured board to 2cm thick. Cut out circles using a 6cm cutter. Place on lightly greased baking sheet, brush with with beaten egg .Bake in oven for 10–15 minutes. until firm and light golden. Remove from the oven. Cover immediately with a cloth to keep the steam in. This helps make the scones deliciously soft and moist. Serve hot.