

## **Basic Scones**

### *Ingredients:*

2 Cups flour  
4 tsp baking powder  
½ tsp salt  
50 grams butter  
¾ - 1 cup milk

### *Method:*

1. Mix flour, baking powder and salt in large bowl
2. Cut in the butter until the mixture resembles fine crumbs, make a well in the centre
3. Put the milk in and mix quickly until mixture forms a soft dough
4. Turn dough onto lightly floured table
5. Roll or press out to 2 cm thickness (do not press too hard)
6. Cut into 5 cm rounds or squares and place on greased or paper lined baking tray
7. Brush with milk to glaze
8. Bake at 230 degrees for 10 minutes