**Scone Recipe**



**Ingredients**

* 225g self-raising flour 
* A pinch of salt 
* 55g butter 
* 25g caster sugar 
* 150ml milk 
* 1 egg to glaze 
* \*\*Optional extras\*\* 3 handfuls of either currants/halved candied cherries/choc chips   

**Baking tools**

* Baking tray 
* Mixing bowl 
* Whisk or fork 
* Scales 
* Measuring jug 
* Rolling pin 
* Cookie cutter 
* Cup 
* Cooling rack 

**Method**

1. Heat the oven to 220C/200C Fan/Gas 7. 

2. Lightly grease a baking tray with small amount of butter. 

3. Mix together the flour and salt in a bowl.   

4. Rub in the butter with flour and salt.    

5. Then add the sugar and stir.  

6. Add the milk to get a soft dough.  

7. Lightly flour the work surface and lightly knead the scone dough. 

\*\*Optional\*\* add currants/halved candied cherries/choc chips   

8. Roll dough to approx. 2cm thick. 

9. Cut circles approx. 5cm and place on a baking tray. 

10. Beat egg in a cup and then use to coat the top of scones. 

11. Bake in oven for 12-15 minutes, until golden brown.   

12. Cool on a wire rack. 

Can be served with butter and jam and maybe some clotted cream. ENJOY!!

