Scones

Ingredients

300g SR flour
75g margarine
75g caster sugar
100g dried fruit
150ml milk

Sweet Variations 75grams

Dried fruit
Glacé cherries
Peeled chopped apple
Dried apricots

Savoury fillings 75grams

75g cheese
75g cooked chopped bacon/ham

Equipment

Sieve
Mixing bowl
Measuring Jug
Table spoon
Dessert spoon
Baking tray
Pastry cutter
Pastry brush

Method

Start

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Put oven on to gas mark 7/ electric 220°C, grease a metal baking tray.

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Sift flour, in a mixing bowl and add margarine. Rub in margarine using finger tips, until mixture resembles fine breadcrumbs.

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For sweet scones add sugar and dried fruit etc (cherries need to be cut). Savoury scones add grated cheese etc.

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Add milk – 4, 3, 2, 1 tablespoon at a time until mixture forms a soft but not sticky dough use a **table knife** to mix with.

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Shape dough on surface into a circle DO NOT PRESS FLAT-slightly press out to 2cm (2 fingers) thickness and cut out circles using a pastry cutter. Use all the dough

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Arrange on baking tray and glaze with a little milk. Bake for 15 minutes until golden brown.

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Stop