

Scones

Ingredients

- 225g self-raising flour
- 1 level tsp baking powder
- 25g caster sugar
- 50g butter, softened, cut into pieces
- 1 egg
- a little milk
- Strawberry jam
- 100ml Double cream

Method

1. Preheat the oven to 180C or Gas 5.
2. Line baking tray.
3. Put the flour, baking powder and sugar in a plastic bowl.
4. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
5. Crack the egg into a measuring jug, then add enough milk to make the total liquid 150ml. Stir the egg and milk into the flour slowly- and mix to a soft, sticky dough.
6. Turn out onto a lightly floured work surface, knead lightly. Roll out to about **2cm thick**.
7. Cut rounds with a fluted 5cm cutter and put them on the baking tray.
8. Brush the tops of the scones with a little milk.
9. Bake for 10-12 minutes, or until the scones are well risen and a pale, golden-brown colour.
10. Whisk the Double cream till it is thick

11. To serve, split the scones and serve with strawberry jam on the plain scones along with a good dollop of double cream.