

Making Scones

When we are cooking, we are using maths, yum, yum!

Ingredients

225g/8oz self raising flour

pinch of salt

55g/2oz butter

25g/1oz caster sugar

150ml/5fl oz milk

1 free-range egg, beaten, to glaze (alternatively use a little milk)

How-to-videos

Method

Heat the oven to 220C/425F/Gas 7. Lightly grease a baking sheet.

Mix together the flour and salt and rub in the butter.

Stir in the sugar and then the milk to get a soft dough.

Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm³/₄in thick. Use a 5cm/2in cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.

Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes until well risen and golden.

Cool on a wire rack and serve with butter and good jam and maybe some clotted cream.

Recipe courtesy of http://www.bbc.co.uk/food/recipes/scones_1285

