

Homemade scones

Makes about 10 depending on size you want to make.

Ingredients

- 350g self-raising flour, plus more for dusting
- ¼ tsp. salt
- 1 tsp. baking powder
- 85g butter, cut into cubes
- 3 tbsp. sugar
- 175ml milk
- 1 tsp. vanilla extract (not essential but nice if you have it)
- squeeze lemon juice
- 100gms Raisins or sultanas
- beaten egg, to glaze
- jam and butter or clotted cream, to serve

Method

1. Heat your oven to 220C.
2. Put the flour into a large bowl and add the salt and baking powder, then mix. Add the cubed butter, and then rub it in with your fingers until the mix looks like fine crumbs. Measure out and add the sugar, mix well.
3. Measure out the milk into a jug and heat in the microwave for about 30 secs or in a pan over a gentle heat, until warm, but not hot. Add the vanilla and lemon juice, and then set aside for a moment. Put a baking sheet in the oven.
4. Make a well in the flour mixture, then add the milk and raisins or sultanas if using and combine it quickly with a cutlery knife - it will seem pretty wet at first. It needs to form a ball of dough.
5. Scatter some flour onto the work surface and tip the dough out. Put a little flour over the dough and your hands, then fold the dough over 2-3 times until it's a little smoother. Pat into a round, about 4cm deep.
6. Take a 5cm cutter or use a glass as I have shown you and dip it into some flour. Plunge into the dough, and then repeat until you have four scones. By this point you'll probably need to press what's left of the dough back into a round to cut out another four.
7. Brush the tops with beaten egg, and then carefully place onto the hot baking tray.
8. Bake for 10 mins until risen and golden on the top.

Eat just warm or cold on the day of baking, topped with jam and butter or clotted cream