

PLAIN SCONES

Makes 6 scones

Ingredients

200 gms plain flour
50 gms butter or margarine
1 tbsp caster sugar
1 tsp/5g cream of tartar
½ tsp bicarbonate of soda
1 egg
Milk

Method

Pre-heat oven to 150°C fan. Grease a baking sheet.

Put the flour in a large bowl and rub in the margarine or butter.

Mix the cream of tartar and bicarbonate of soda with the sugar, then add all of this to the bowl, break the egg into the bowl and mix. Add milk to make a stiff dough that is not too sticky.

Put the dough on a work surface and flatten down to at least 2 cms thick.

Use a scalloped-edge 2-ins diameter pastry to cut each scone and place it onto the greased baking sheet.

Brush the surface of each scone with some milk.

Bake for about 18-20 minutes - test with a skewer to see if it comes out clean.

When removed from the oven, leave them to cool for 5 minutes.

Then slide the scones from the baking tray onto a cooling rack.