

Scrumptious Scones

Ingredients

450g self raising flour
pinch of salt
55g butter
25g caster sugar
250ml milk (*plus a little extra for topping the scones*)
1tsp cinnamon (or chopped glacé cherries)
100g sultanas

Makes approximately 8 scones

Method

1. Heat the oven to 200C/Gas 7. Lightly grease a baking sheet or cover the tray with parchment paper to stop the scones from sticking.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the sugar, cinnamon, chopped cherries, sultanas and then the milk to form a soft dough.
4. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm thick. Use a 5cm 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.
5. Brush the tops of the scones with a little milk.

Bake for 10-15 minutes until well risen and golden.

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

