



Plain Scones

Equipment

Bowl

Sifter

Measuring cups

Ingredients

- Plain flour, for dusting
- 3 cups self-raising flour
- 80g butter (vegan option: Nuttelex), chilled and cubed
- 1 – 1 ¼ cups milk (Vegan option: soy milk)
- Lilly Pilly jam to serve

What to do

Step 1:

Preheat oven to 200°C. Sift **Self-raising flour** into a large bowl.

Step 2:

Using your fingertips, rub **butter** into flour until mixture resembles breadcrumbs.

Step 3:

Make a well in the centre. Add 1 cup of **milk**. Mix with a flat-bladed knife until mixture forms a soft dough, adding more milk if required. Turn onto a lightly floured surface. Knead gently until smooth (don't knead dough too much or scones will be tough).

Step 4:

Lightly dust a flat baking tray with **plain flour**.

Step 5:

Pat dough into a 2cm-thick round. Using a 5cm (diameter) round cutter, cut out 12 rounds. Press dough together and cut out remaining 4 rounds. Place scones onto prepared baking tray, 1cm apart. Sprinkle tops with a little plain flour. Bake for 20 to 25 minutes or until golden and well risen. Transfer to a wire rack. Serve warm with **jam**.

