

Basic Scones

It is important when making scones to sift the flour twice. Do not overwork the dough. Makes about 12.

*2 cups self-raising flour
2 tsp sugar
15g butter
1 cup milk, approximately*

Grease 20cm round cake pan. Sift flour and sugar into bowl, rub in butter, stir in enough milk to mix to a soft sticky dough. Turn dough onto floured surface, knead lightly until smooth. Press dough out to about 2½cm thickness, cut into 5cm rounds. Place scones into prepared pan, brush with a little extra milk. Bake in very hot oven (electric 260°C, gas 230°C) about 15 minutes.

Source: The Australian Women's Weekly, (1992). Country Cooking, The Australian Women's Weekly, Sydney.