

Scones

Ss

Ingredients:

- 350g self-raising flour
- 1 teaspoon baking powder
- 85g butter (cut into small cubes)
- 3 tablespoons caster sugar
- 175ml milk
- 1 teaspoon vanilla extract
- A squeeze of lemon juice
- 1 egg (for brushing)



Directions:

1. Set the oven on to 220°C (or 200°C for a fan oven).
2. Put the flour, a pinch of salt, and baking powder in a big bowl. Mix them up.
3. Add the butter cubes. Use your fingers to rub it in until it looks like breadcrumbs.
This is fun and messy!
4. Stir in the sugar.
5. Warm the milk in the microwave for about 30 seconds. Add vanilla and a squeeze of lemon juice to the warm milk.
6. Make a hole in the middle of your flour mix. Pour in the milk and stir quickly with a knife.
7. Sprinkle some flour on the table and tip out your dough. Fold it over a few times, then pat it into a round shape about 4cm thick.
8. Use a 5cm cutter to make round scones. Dip the cutter in flour first to stop it sticking.
9. Crack an egg into a bowl and beat it. Brush this on top of your scones.
10. Put the scones in the hot oven for 10 minutes until they're golden and risen.

Enjoy your scrummy scones!