

## SCONES

Izzy's favorite comfort food.

Her favorite way to eat them is cut in half and spread with either butter or jam and cream.

Total Time 40 minutes. Please bake under the supervision of an adult.

Preparation time 25 minutes

Cooking Time 15 minutes

### Ingredients

1 cup (8 oz) self-rising flour

1 teaspoon baking powder

pinch of salt

1/8<sup>th</sup> cup (1 oz) caster sugar

1/4 cup (2 oz) unsalted butter

1/4 cup milk

1 egg (beaten)

Option to add raisins, cranberries, chocolate chips, currants, cherries, lemon, or orange zest.

### Method

1. Preheat oven 425F (220C) gas mark 7
2. Sift flower, baking powder and salt into bowl then stir in the sugar.
3. Chop the butter with a knife, trying not to touch the butter with your fingers which will melt it.
4. Stir the chopped butter into the dry ingredients and rub the mixture between the tips of your fingers until there are no lumps to create a fine bread-crumble-like consistency.
5. Add milk and egg gradually, mixing in with a rounded knife until it forms a smooth dough.
6. Wrap in clingwrap and let it rest in the fridge for 20 mins.
7. Roll the dough on a lightly floured work surface until it is about 1 inch (2.5 cm) thick.
8. Use a 2-inch pastry cutter (approximately) and cut the dough using one sharp tap. Once cut, brush with beaten egg if you want a shiny glaze.
9. Place the scones on a tray covered with parchment paper and transfer to oven for 10-12 mins until golden brown.
10. Once cooked allow to cool slightly and serve while still warm.

