

Floury Scones

Pre-heat oven to 230 degrees centigrade.

Ingredients:

900 grams Self Raising Flour
1 teaspoon salt
4 teaspoons Baking Powder
220 grams Butter or Margarine
160 grams Sugar
300 mls Milk
4 well beaten Eggs

Method:

Sieve into a large bowl the dry ingredients, except the sugar.
Rub in the Butter and sugar.
Add the Milk and well beaten eggs.

Mix to form soft dough.

Knead lightly then roll out to 2cm thick.

Cut to shape with dough cutters or into medium sized scone squares.

Brush tops with milk

Bake in a pre-heated 230 degree centigrade oven for 10 minutes, or until cooked.