

Scones (makes 5)

Ingredients

- 175g self raising flour
- 45g unsalted butter
- 90ml milk
- 20g caster sugar
- 1/2 tsp. baking powder
- Squeeze lemon juice
- 1/4 tsp. salt
- Egg for egg wash

Method

1. Sieve together the flour, salt and baking powder into a large bowl.
2. Rub in the cold, diced butter using thumb and forefinger until the mix looks like fine breadcrumbs. Add the caster sugar and the lemon juice.
3. Warm the milk gently to blood temperature.
4. Make a well in the centre of the dry mix and add the liquid, combine gently using a cutlery knife until a dough is formed, turn onto a lightly floured work surface.
5. Very gently fold the dough 2 or 3 times until it is a little smoother, then pat down gently to approximately 4 cm deep.
6. Take a 5cm cutter and dip it into some flour, gently cut out 4 or 5 scones (being careful not to twist the cutter) and place onto a greased tray. By this point you will need to press what's left of the dough back into a round to cut out the rest of the scones.
7. Brush the top of the scones with beaten egg wash and bake at 220°C for approx. 10 minutes until risen and golden brown on top.

Note: to freeze, double egg wash before freezing, defrost before baking.