

DAISY SAVES THE DAY



Classic Scones in 8 easy steps

Preparation 30 mins.

Cooking time: 12-15 mins.

Makes 8-12 scones

Ingredients

- 225 gm. self raising flour
- 55 gm. butter
- 25 gm. caster sugar
- 150 ml. milk
- 1 free range egg, to glaze
- A pinch of salt

Method [children - don't try this without adult help!]

- 1 Heat the oven to 220 c/425F Gas 7 and lightly grease a baking sheet.
- 2 Mix together the flour and salt and rub in the butter
- 3 Stir in the sugar, add the milk and mix. Work the mixture to make a soft dough.
- 4 Turn the dough onto a floured work surface and roll it out until it is $\frac{3}{4}$ inch thick.
- 5 Use a 2 inch cutter to cut out rounds and place on a baking sheet.
- 6 Brush the tops of the scones with a beaten egg.
- 7 Bake for 12-15 minutes until well risen and golden.
- 8 Cool on a wire rack and serve with jam and thick cream.

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