

Becky Bakes...

SCONES

- 250g Self-Raising Flour
- 50g Soft Margarine or softened Butter
- 25g Caster Sugar
- 120-125ml Milk



Optional:

- 50g Dates with ½ teaspoon Cinnamon OR
- 50g Sultanas OR
- 50g Cranberries

Makes about 8

Cook in the oven in on a medium-size baking sheet

1. Oven on to Gas mk. 7, 210°, (190°C Fan)
2. Put the flour, margarine/butter and sugar into a large mixing bowl and rub in using your fingertips until the mixture has a breadcrumb-like appearance
3. Stir in the milk then gently squeeze together to form a firm dough
4. Sprinkle a little flour on the work surface then turn out the dough and flatten to approx. 2cm thick
5. Using a 6cm diameter cutter, cut the dough into circles and place on the baking sheet. Keep squeezing together leftovers, flattening and cutting until all the dough is used up
6. Bake for 10-15 minutes, or until well-risen and golden brown on top
7. Cool on a wire cooling rack.
8. Split open and serve with butter or cream and fresh strawberries or jam

For a demonstration of this recipe, find me on YouTube:

https://www.youtube.com/watch?v=DVjJevMIq-4&fbclid=IwAR38qLmqw1eMIDVLD66UNX1djHIQymT2z1v-lt65sUZpPmZ9EJoQ_VMxHN8