

Scones

Makes about 6 scones

Ingredients

- o 65g butter
- o 260g self raising flour
- o a pinch of salt
- o 130ml milk
- o 2 tbsp sugar
- o raisins
- o jam and cream for serving

Heat the oven to 220C/200C Fan/Gas 7. Lightly grease a baking tray.

1. First, wash your hands with soap and water for 20 seconds.
2. Put the butter and flour into a mixing bowl. Rub together with your fingers.
3. Next, spoon in the sugar and raisins.
4. After that, slowly mix in the milk a little bit at a time.
5. Knead the dough with your hands.
6. Then, sprinkle flour on the worktop and roll the dough into 6 balls. Flatten down gently.
7. Put the scones on a baking tray and brush with milk.
8. Finally, bake the scones for 12 minutes or until golden.

