

ENGLISH SCONES

RECIPE



MAKES: 10 SCONES
PREP: 15 MINS
COOK: 15 MINS

INGREDIENTS:

225g/8 oz self-raising flour
 (+ extra for rolling)
 55g/2oz chilled butter or
 margarine, diced
 (+ extra for greasing)
 25g/1oz caster sugar
 ½ tsp vanilla extract
 150ml/5fl oz milk
 1 egg, beaten (optional)

TO SERVE:

Butter
 Your favourite jam
 Clotted cream

EQUIPMENT:

Baking tray
 Rolling pin
 Circle cutter
 Pastry brush

METHOD:

- Pre-heat the oven to 220C/200C fan/gas 7
- Grease the baking tray using your choice of butter/margarine
- Weigh out the self-raising flour and diced butter/margarine into a mixing bowl
- Rub together using your fingertips until the mix resembles breadcrumbs
- Stir in the sugar and vanilla, then gradually add the milk to create a soft, sticky dough
- Place the dough onto a floured surface and roll out (it should be 2cm/¾in thick)
- Cut your scones out using your circle cutter (we used 5cm/2in)
- Place them on a greased baking tray and using a spoon/pastry brush to wash them with milk, or one beaten egg (if using)
- Put them in the oven for 12-15 minutes, until they have risen and are golden-brown on top
- Cool on a baking rack, then serve with your choice of butter, cream and jam

N.B. If you want to make this recipe suitable for vegans, simply select a dairy-free margarine and non-dairy milk, omit the egg and glaze the scones with your chosen milk instead

MADE BY:

SERVED IN:

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