

Mother's Day Scones

By Grace Stevens

Scones:

- 500ml flour
- 15ml baking powder
- 2ml salt
- 60ml castor sugar
- 65g butter (soft, room temperature)
- 1 egg
- 125ml milk

To Serve:

- Jam (strawberry, apricot or fig)
- Cream (whipped)
- Cheese (mature cheddar or smoked gouda are delicious)
- fresh fruit

Method:

1. Preheat oven to 200 ° C
2. Sift dry ingredients into a bowl
3. Rub the butter into the dry ingredients until they look like breadcrumbs.
4. Beat the egg into the milk and add to the flour mixture.
5. Mix with a knife and then use your hands to form a dough.
6. Turn out onto a floured surface and pat flat, about two cm high.
7. Using a scone cutter, or just a glass, cut scones from dough.
8. Place scones onto a greased baking sheet and brush with a little more milk.
9. Bake in oven for 12 to 15 minutes.
10. Allow to cool before serving with jam and cheese or with cream and jam.