

Simple Summer Scones

Light, fluffy and perfect for an easy afternoon treat.

Ingredients

- 250g self-raising flour
- 50g cold butter, cubed
- 2 tbsp caster sugar
- 1 egg
- 100ml milk (plus a little extra for brushing)
- Pinch of salt
- *Optional for fruit scones - 60–80g dried fruit (raisins, sultanas, chopped apricots or mixed fruit)*



Simply Scrumptious Scones

Method

1. Heat the oven to 200°C (180°C fan) and line a baking tray.
2. Rub the butter into the flour with your fingertips until it resembles fine crumbs.
3. Stir in the sugar and salt.
4. *Optional -If adding fruit do so now. Sprinkle the dried fruit into the flour mixture and stir it through.*
5. Beat the egg and milk together, then pour into the dry mixture.
6. Use a round-bladed knife to bring the dough together gently. It should be soft but not sticky.
7. Turn the dough onto a lightly floured surface and pat it out to about 2cm thick.
8. Use a round cutter (5–6cm works well) to press out rounds, gathering and re-patting the dough as needed.
9. Place the scones on the tray and brush the tops with a little milk.
10. Bake for 10–12 minutes until risen and lightly golden.
11. Cool for a few minutes and enjoy warm.