



### Ingredients:

- 3 cups self-raising flour
- 80g butter, chilled and cubed
- 1 cup milk
- Plain flour, for dusting
- Jam and cream (to serve)

### Equipment:

- Large bowl
- Flat-bladed knife
- Baking tray
- Round cookie cutter (5cm across)

### Method:

1. Preheat oven to 200°C.
2. Sift self-raising flour into a large bowl.
3. Using your fingertips, rub butter into flour until the mixture resembles breadcrumbs.
4. Make a well in the centre.
5. Add 1 cup of milk.
6. Mix with a flat-bladed knife until mixture forms a soft dough, adding more milk if required.
7. Turn onto a lightly floured surface. Knead gently until smooth. Don't knead too much or your scones will be tough!
8. Lightly dust a flat baking tray with plain flour.
9. Pat dough into a 2cm thick round.
10. Using a 5cm (diameter) round cutter, cut out 12 rounds.
11. Press dough together and cut out remaining 4 rounds.
12. Place scones onto prepared baking tray, 1cm apart.
13. Sprinkle tops with a little plain flour.
14. Bake for 20 to 25 minutes or until golden and well risen.
15. Serve warm with jam and cream.

