

SCONES

Kids in the Kitchen
With Ellie

Mothers Day Afternoon Tea

Ingredients

- 20g butter or margarine
- 2 cups self-raising flour
- 1/4 teaspoon salt
- 1 cup milk
- 1 tablespoon milk (for glazing)

Method

- Step 1 - Turn oven to 220°C.
- Step 2 - Sieve flour and salt.
- Step 3 - Rub butter into flour and salt using fingertips.
- Step 4 - Mix into a soft dough using most of the milk. Add more if required.
- Step 5 - On a floured surface knead dough (for a short time until smooth)
- Step 6 - Pat out dough until 2cm thick and cut out with a round cutter or glass.
- Step 7 - Arrange on a tray and glaze tops with milk.
- Step 8 - Bake at 220°C for 10 - 12 minutes (until golden brown)
- Step 9 - Cool on a cake cooler.
- Step 10 - When cool, break in half and serve with butter or jam and cream.

