

Easy Scones

Whip up a batch of these easy-peasy scones and serve them up with strawberry jam as an afternoon treat. Better still; make a double batch and freeze the leftovers for lunch another day.

What you need

- 2 ½ cups self-raising flour
- 2 heaped tsp baking powder
- 1 Tbsp. icing sugar
- 1 egg, lightly beaten
- 50g butter, melted
- 1-1.5 cups milk



Directions

1. Preheat oven to 210°C.
2. Sift flour, baking powder and icing sugar together.
3. Stir in egg, butter and then add milk a little at a time until you have formed a slightly sticky dough.
4. Turn out onto a floured board and leave to rest for 20 minutes.
5. Roll to 2cm thickness
6. Cut out circle with a glass, dipping it in flour between cuts.
7. Place scones close together on baking tray covered with baking paper.
8. Bake for 10 minutes.

