

## Plain Sweet Scones

Brigades @ Home – 24/04/2020

Preparation time: 15 minutes

Cooking time: 12-15 minutes

Overall inc. cooling: 45 minutes

Makes: depends on cutter size

### Ingredients

225g self-raising flour

40g butter or margarine at room temperature

1½ tablespoons caster sugar

150ml milk

### Method

1. Set your oven to gas mark 7, fan 200°C
  2. Grease a 30 x 30cm baking sheet
  3. Sift the flour into a large bowl
  4. Rub the butter or margarine into the flour rapidly with your fingertips
  5. Stir in the sugar
  6. Mix in the milk little by little with the knife. Do not use all the milk if it is getting too runny
  7. Flour your hands a little and bring the dough together
  8. Roll out the dough on a floured rolling board with a floured rolling pin to 2cm thick
  9. Cut the dough using the cutter. Do not twist as this will stop the scones rising evenly
  10. Bring the remnants together, re-roll, and cut out more scones
  11. Put the scones onto the greased baking sheet and in the oven near the top for 12-15 minutes
  12. The cooked scones will be slightly brown
  13. Allow to cool on a cooling rack – but eat some warm!
  14. Store in an airtight container and eat as soon as possible. Alternatively, they may be frozen
-

## Plain Sweet Scones

Brigades @ Home – 24/04/2020

### Ingredients

225g self-raising flour  
40g butter or  
margarine at room  
temperature  
1½ tsp caster sugar  
150ml milk



### Utensils

30x30cm Baking sheet  
Scales, Knife, Sieve  
Large bowl, Rolling pin  
Board, Cutter, Cooling rack  
Oven gloves  
Airtight container  
Oven: mark 7 / fan 200°C



### 1.

Grease the baking sheet  
with a little extra butter  
or margarine



### 2.

Weigh out the 225g  
of self-raising flour



### 3.

Sift the flour into a  
large bowl



### 4.

Weigh in the 40g of butter  
or margarine at room  
temperature



### 5.

Rub the butter or  
margarine into the flour  
rapidly with your  
fingertips



### 6.

Add 1½  
tablespoons of  
caster sugar to the  
rubbed mixture



### 7.

Stir in the sugar



### 8.

Add the milk a little at a  
time mixing with the knife.  
It if looks dry when all the  
milk has been added, put  
in a little more. If it starts  
to look wet, don't add it all



### 9.

Slightly flour your hands  
and bring it together into  
a ball



### 10.

Put a damp cloth  
on the worktop  
and put the rolling  
board on top. This  
stops it slipping  
while rolling!



### 11.

Flour the rolling board  
and rolling pin. Turn  
the dough onto it and  
roll out until it is about  
2cm thick



### 12.

Cut out the scones with  
the cutter and put them  
on the greased baking  
sheet.  
Put them near the top of  
the oven for 12-15  
minutes. They are down  
when they are slightly  
brown



### 13.

Leave to cool on a baking  
tray. Enjoy!

