Plain Sweet Scones

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

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Plain Sweet Scones

Ingredients

- 225g self-raising flour
- 40g butter or margarine at room temperature
- 1 1/2 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 1 1/2 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!