

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
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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



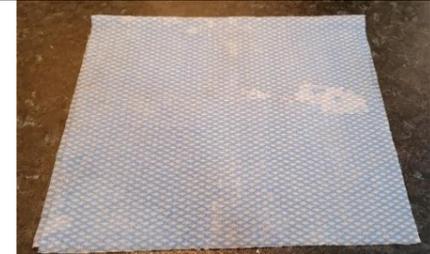
9.

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!

