

# Basic Scone Recipe

You will need the following ingredients:

- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups flour
- 5 tablespoons of butter
- 1 egg
- 3/4 cup of milk

1° Mix together flour, salt & baking powder.

2° Add in the butter until your mixture is crumbly.

3° Whip milk & egg and add to mixture.

4° Stir until a soft dough ball is created.

5° Knead gently on a lightly floured board, turning a few times.

6° Pat or roll out dough to one half-inch thick circles.

7° Slice into wedges or use a shaped cutter.

8° Place on lightly greased baking sheets. Bake for approx 15 minutes or until golden brown.

(Heat your oven to 200°C)