

Aunties' Country Scones

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Nothing says old-fashioned country kitchen quite like a freshly baked scone. Simple ingredients, a hot oven and something delicious to put on the table, just as it should be.

Ingredients

3 cups plain flour	4 teaspoons baking powder
¼ teaspoon salt	60g butter
1½ cups milk	A little extra milk for brushing

Method

1	Preheat the oven to 220°C .
2	Sift the flour, baking powder and salt into a bowl.
3	Rub in the butter until the mixture resembles breadcrumbs.
4	Make a well in the centre and pour in the milk.
5	Mix gently with a knife until a soft dough forms. Don't overmix.
6	Turn onto a lightly floured surface and gently pat the dough to about 2–3cm thick.
7	Cut into rounds and place on a lightly greased baking tray.
8	Brush the tops with a little milk.
9	Bake for approximately 10–12 minutes , until risen and golden.
10	Serve warm with butter, jam and perhaps a cup of tea.