

# BAKING WITH CLAYTON



## Simple Scones

### Difficulty Level



EASY



HARD

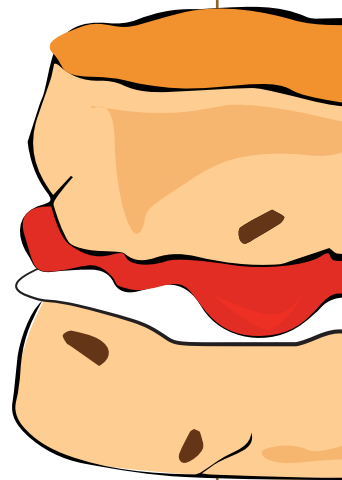
### METHOD

1. Preheat the oven to 230C. Lightly grease a baking sheet.
2. Place the flour, salt and baking powder into a mixing bowl, cut the butter into cubes and add in. Using your fingertips rub until all mixture is combined.
3. Add in the caster sugar and mix gently with a spoon.
3. Make a well in the dry mix, then add the liquid and combine it quickly until it forms a dough. Now throw in the raisins if you are using them and give it another final mix.
4. Scatter some flour onto the work surface and tip the dough out. Add flour to your hands then knead lightly a few times. Pat into a round about 4cm deep.
5. Cut the dough into circles with the scone cutter.
6. Brush the tops with milk.
7. Bake the scones for 10-12 minutes on the top rack of oven, until risen and slightly brown on top.

### INGREDIENTS

#### Scones

- 225g self-raising flour
- 1 tsp. baking powder
- Pinch of salt
- 150ml milk (extra for brushing)
- 50g raisins (optional)
- 50g butter
- 25g caster sugar
- 6-7cm scone cutter



Have them plain or slice them on half and fill with jam and fresh cream

