

# The Best Scone Recipe

(Makes 16 depending on the size of your cutter)

## Ingredients

- 3 cups (450g) plain flour, plus a little extra for dusting (or use self raising flour and leave out the baking powder below)
- 1 & 1/2 tablespoons baking powder
- 1 cup (250ml) cream
- 1 cup (250ml) milk, plus extra for brushing



## Method

1. Preheat oven to 200°C / 180°C fan forced. Lightly dust a baking tray with flour.
2. Sift the plain flour and baking powder together into a large bowl.
3. Make a well in the centre. Add the milk & cream, then mix with a flat bladed knife until the mixture forms a soft dough and there is no dry flour visible.
4. Turn the dough out onto a lightly floured surface. Knead gently until smooth (don't knead too much or your scones will be tough)
5. Pat dough out until it's 2cm thick. Using a 5cm diameter round cutter, cut out rounds and place onto the floured tray 1cm apart, then brush tops with a little milk.
7. Bake for 20 - 25 mins or until golden.
8. Transfer to a wire rack to cool.

Serve with your favourite jam and a good dollop of double cream.

Best eaten on the day of baking.