

# British Scones

RECIPE



1 ½ tbsp  
baking  
powder

2 tbsp  
sugar

½ tsp salt

2 ¼ cups all  
purpose flour  
315g plain  
flour

5 tbsp  
unsalted  
butter 75g,  
cold

⅔ cup milk  
150ml

1 egg

## BAKING INSTRUCTIONS



### STEP 1 -

Preheat oven to 425F/220C. Prepare baking sheet with parchment paper/cookie sheet.

### STEP 2 -

Put the flour, baking powder, salt and sugar in a large bowl and stir to mix.

### STEP 3 -

Cut butter into small chunks, add to the flour mixture and rub in with finger tips or a pastry cutter to break into small pieces until it forms a breadcrumb-like texture.

### STEP 4 -

Save 1 tbsp of the egg and combine it with 1 tbsp of milk. Add remaining egg and milk to the flour-butter mixture and mix into the dough with a blunt knife or spatula.

### STEP 5 -

Turn mixture out onto a floured surface and press it together so it sticks. Flatten it out to around ⅔-1in/2-3cm thick and cut out circles, trying not to twist the cutter as you cut.

### STEP 6 -

Carefully transfer the scones to the prepared baking sheet. Brush the top of the scones with the reserved egg and milk.

### STEP 7 -

Bake for around 10-12 minutes until gently brown on top.

