

Scottish Scones

Oven temp: 425°F / 220°C / Gas 7

Cook time: 12 - 15 mins

Ingredients:

1 ½ cups all purpose flour + 2 tablespoons

2 ¾ teaspoons baking powder

½ teaspoon salt

¼ cup marg or butter

2 tablespoons white sugar

5 fl oz milk

Heat oven, Lightly grease a baking sheet.

Combine flour, salt, and BP, cut in ¼ cup marg until crumbly. Mix in the sugar and then the milk to make a soft dough.

Turn out on to a floured work surface and knead very lightly. Pat out to a round of 2cm / ¾in thick. Use a 5cm / 2in cutter to stamp out the rounds and place on a baking sheet. Brush the tops of the scones with a little milk. Bake for 12 - 15 mins until well risen and golden.

Cool on a wire rack and serve with butter, jam and cream.

Variations can be made by adding raisins, or dried fruit such as apricots or plums. You can also omit the sugar and add 2 tablespoons of molasses to make 'treacle' scones.

You can make a savoury scone by omitting the sugar and adding ¼ cup of cheddar cheese, 2 teaspoons of herbs and a tablespoon of mustard. Top the scones with a little cheese before baking them.

Enjoy !!