



GOODAFTERNOON SCONES

Catherine Brown's sweet milk scones are irresistible.

Ingredients

250g plain white flour
2 teaspoons baking powder
a pinch of salt

50g butter at room temperature
25g brown sugar
150g warm milk
approx. 75g broken walnuts or sultanas or cheese or banana, all optional.

Method

Mix the **flour**, **baking powder** and **salt**.

Cut the **butter** into small pieces and rub this into the flour with the fingertips, until the mixture resembles fine breadcrumbs.

Dissolve the **sugar** in the **warm milk**. Before you add the liquid to the flour make sure that the oven is up to temperature, the oven shelves are in place, the baking tray is hot and greased/floured. From this point on you need to work quickly.

With a fork mix in sufficient **milk** to give a light, soft dough then optionally mix in the **walnuts** or **sultanas** etc.

Turn the dough on to a lightly floured surface. Knead it lightly until smooth, then press and stretch it out to a round about 3/4 inch thick. Use a cookie cutter about 3 inches diameter to cut out around 6 scones. Dust the tops with flour then set the scones on the heated, greased and lightly floured baking tray. Bake in oven pre-heated to 230°C, for about 12 minutes.

Serve the scones warm, with butter and/or jam.