



Scones



Recipe kindly donated by Paul Hollywood

Makes 15 small or 8 large scones

Ingredients

- 500g strong white flour
- 80g butter
- 80g caster sugar
- 5 tsp baking powder
- 250ml milk
- 2 eggs
- 1 egg, beaten, to glaze

You will also need:

- Baking tray and paper
- Rolling pin
- Mixing bowl
- Scone cutters
- Scales and measuring jug

Method

Pre-heat the oven to 220 degrees c or gas mark 5. Grease the baking trays and line with baking paper.

Put 450g/15½oz of the flour into a large bowl and add the butter.

Rub the flour and butter together to create a breadcrumb-like mixture.

Add the sugar, eggs and baking powder then turn the mixture gently with a wooden spoon.

Add half of the milk and keep turning the mixture gently.

Add the remaining milk a little at a time to form a very soft, wet dough. (You may not need to add all of the milk.)

Sprinkle most of the remaining flour onto a clean work surface.

Tip the soft dough out onto the work surface and sprinkle the rest of the flour on top.

Use your hands to fold the dough in half, then turn the dough 90 degrees and repeat.

If the mixture becomes too sticky use some extra flour to coat the mixture or your hands to make it more manageable.

Sprinkle flour onto the work surface and the top of the dough, then use the rolling pin to roll up from the middle and then down from the middle.

Turn the dough by 90 degrees and continue to roll until it's about 2.5cm/1in thick.

'Relax' the dough slightly by lifting the edges and allowing the dough to drop back onto the work surface. Don't overwork the dough.

Using a pastry cutter, stamp out rounds from the pastry and place them onto the baking tray.

Dip the edge of the pastry cutter in flour to make it easier to cut out the scones without them sticking.

Once you've cut 4 or 5 rounds you can re-work and re-roll the dough to make it easier to cut out the remaining rounds.

Place the scones on the baking tray and leave them to rest for a few minutes to let the baking powder work.

Then use a pastry brush (or your finger if you don't have a brush) to glaze them with the beaten egg and salt mixture.

Be careful to keep the glaze on the top of the scones. (If it runs down the sides it will stop them rising evenly.)

Bake the scones in the middle of the oven for 15 minutes, or until the scones are risen and golden-brown.