

Traditional Cream Tea Scones

20 Portions

Ingredients

- 1 kg Plain flour
- 250 grams Butter
- 150 grams Icing sugar
- 50 grams Baking powder
- Free range farm eggs
- 300 ml Milk

Method

1. In a mixing machine bowl cream together the butter and the icing sugar.
2. Carefully sieve the flour and the baking powder and fold into the creamed butter and sugar. Be careful not to over mix. When the mix has a crumble texture, add the eggs and the milk.
3. Bring together the mix for about 1 min. Rest the dough for 30 mins then roll out and cut. Egg wash and cook for 18 mins at 175/C serve with jam and clotted cream.