

Ingredients



220g self raising flour



55g block margarine or butter



20g caster sugar



1 tsp baking powder



150 ml milk



Generous squeeze of fresh lemon juice, mixed into the milk.

Scones



1. Place the flour, baking powder and margarine (cut into chunks) into a large mixing bowl.



2. Use your fingertips to lightly rub-in, until it looks like breadcrumbs.



3. Add the sugar and stir in.



4. Make a well in the centre and stir in half the milk. Mix with a palette knife. (The milk will curdle slightly when you add lemon juice)



5. Stir in more milk, a little at a time, to form a dough.



6. Place the dough on a floured surface and knead very lightly.



7. The dough should now look smooth.



8. Shape the dough into a circle, almost the thickness of the cutter. Press the cutter into the dough to form scones.



9. Place the scones on a lined baking tray and place in a pre-heated oven. at 200°C



10. Bake for 12 to 15 minutes, until well-risen and golden brown.



Watch the video on Youtube MrsRyderCooks, just scan QR code.

VARIATIONS: Leave out the sugar & add mature cheddar cheese, for Cheese scones.



Equipment



Palette knife



Teaspoon



Measuring jug



Mixing bowl



Cutter