

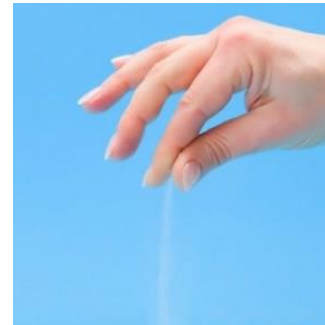
# Simply Super Scones

These are some of the easiest scones it is possible to make!



# Ingredients

- ▶ A pot of single or double cream. It does not matter what size as the cream pot will become the measure for all the other ingredients.
- ▶ Self raising flour, or plain flour with baking powder added (about one teaspoon).
- ▶ Lemonade or similar drinks such as Sprite / Seven Up. These can be sugar free if you prefer.
- ▶ A pinch of salt.
- ▶ a little sugar and 3 tablespoons of milk (to brush the tops of the scones).
- ▶ Jam and cream , possibly clotted, for serving.



# Method

- ▶ Empty the pot of cream into a mixing bowl.
- ▶ Using the empty pot as a measure, fill it up with flour and add the flour to the bowl, repeat until you have added 3 pots of flour.
- ▶ Add 1 pot of lemonade or similar drink.
- ▶ Add the pinch of salt.
- ▶ Using, a wide bladed knife ,like a butter knife or palette knife, start to mix the ingredients together.
- ▶ Finish by bringing the mixture together with your hands until you have one ball of dough.
- ▶ It is REALLY important not to handle the dough too much or the scones will be hard instead of light and fluffy.



# Shaping the Scones

- ▶ Lightly flour your work top and tip the ball of dough onto the surface.
- ▶ Gently pat out the dough until it is about 2 to 3 cm deep.
- ▶ Using the non fluted end of a pastry cutter, cut out the scones. I often use an upturned glass which I dip in flour first. That way you can make the scones any size you want.
- ▶ Place the scones on a lightly greased baking tray.
- ▶ Brush the tops with a little milk and sprinkle on some caster sugar if you like a slightly crunchy texture on top.
- ▶ Bake in a preheated oven at gas mark 4 or 180 degrees for approximately 12-15 mins. Check them after 10 minutes as ovens temperatures do seem to vary.



# Serving Suggestions

- ▶ You can eat these pretty much how you want, you can even add 1 pot of sultanas to the original mixture if you prefer a fruited scone.
- ▶ They taste great plain, with a little butter, but you can't really beat a good cream tea either.
- ▶ Either way, give them a go, put the kettle on and enjoy!

Please send any photos of your finished scones to me so that they can be included in the weekly blog.

