



Presenters Scones



You will need

- 225g self raising flour
- 55g butter
- 25g caster sugar
- 25g sultanas if you like them
- 150ml milk
- pinch of salt
- drop of milk to glaze



Remember to ask
a grown-up for help

1

Ask a grown-up to pre-heat an oven to 220°C / gas mark 7.

2

Mix together the flour and salt and rub in the butter.

3

Stir in the sugar and then the milk to make a soft dough.

4

Turn onto a floured work surface and knead very lightly. Pat out to a round roughly 2cm

5

Use a small cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.

6

Brush the tops of the scones with a little milk. Bake for 12-15 minutes until well risen and golden.