



### You need:

300g (2 cups) plain flour mixed with 4 teaspoons baking powder OR  
2 cups self-raising flour  
30g butter  
a sprinkle of caster sugar  
180mls (3/4 cup) milk  
OR for a richer flavour & denser texture  
you can try half milk/half cream  
Green food colouring

### Method:

Sieve flour and baking powder into a large bowl. Rub butter into flour until the mixture resembles fine breadcrumbs. Add a sprinkle of caster sugar. Put a few drops of food colouring into the milk, and then add milk (or milk mixture as above) & combine with your hands until the mix is soft but not sticky (add a bit more flour if necessary).

Turn scone dough out onto a lightly floured board & knead/pat into shape until smooth and about 1½ inches thickness (3½ cm). Cut dough into rounds with a scone cutter, starting from the middle of the dough & working outwards. Shape leftover dough into a slightly thicker round & cut remaining scones.

Place scone rounds on a pre-heated oven tray with sides just touching each other (this produces a softer sided scone & helps to support them). If you prefer crisp tops and sides place rounds of scone dough apart from each other on the oven tray.

Glaze top of scones lightly with a pastry brush dipped into milk, then cook in a very hot oven (220c) for 12-15 minutes until scones are golden brown and you can smell them from the street.