Scones

Ingredients

300g (2 cups) self-raising flour
½ teaspoon salt
1 teaspoon sugar
30g butter
125ml (1/2 cup) milk
60ml (1/4 cup) water

Method

1. Sift flour and salt into bowl, stir in sugar. Rub in butter with fingertips until mixture resembles fine breadcrumbs.
2. Make hole in centre of flour, pour in combined milk and water. Mix lightly and quickly. Turn out on to floured surface, knead lightly.
3. Pat dough out to approximately 2cm thickness. Cut into rounds with 5cm cutter, dip cutter into flour each time before cutting. Place close together on lightly greased scone tray. Brush tops with milk. Bake at 250°C for 10 minutes, or until golden brown.
4. Whip cream with egg whisk, to sweeten cream, add 1/8 cup of icing sugar, whip in a circle motion, whipping up and down in a circle to whisk air into cream. Don’t whisk too much or you will make butter!
5. Cut scones in half to make a scone sandwich, add jam and a dollop of cream.