

# SHIBBY MAGEE

## Kitchen Scones



### Ingredients for 8-10 Scones

- 2 cups/250g all-purpose flour
- 1 tbsp baking powder
- ¼ tsp salt
- 3 tbsp sugar
- 5 tbsp/70g cold butter, cubed
- 1 cup/180ml milk or buttermilk
- 1 egg for scone mixture
- 1 egg for brushing tops

### Optional

- 1 cup raisins or sultanas

### Method

1. Preheat oven to 425°F/220°C. Line a baking tray.
2. In a large bowl, whisk together flour, baking powder, salt, and sugar.
3. Rub in the cold butter with your fingertips until the mixture resembles coarse crumbs.
4. Stir in dried fruit, if using.
5. In a small bowl, whisk together the milk and egg.
6. Pour into the dry ingredients and mix gently until a soft dough forms.
7. Turn onto a lightly floured surface and pat down to 1-inch/2.5 cm thick.
8. Cut into rounds using a 2½–3 inch/6–7.5 cm cutter or glass. (Reform leftover dough.)
9. Place rounds on baking tray, and brush the tops with beaten egg to glaze.
10. Bake for 12–15 minutes, until risen and golden.

Split and spread with butter.

Delicious with preserves/jam.

