



Traditional Scones



DIFFICULTY: MID



PREPARATION TIME: 15
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 10 SCONES

Ingredients

Mixture

450 g flour
15 g baking powder
1 pinch salt
110 g butter
20 g sugar
250 ml milk

Brushing

1 egg yolk
2 tbsp milk

Method

Sift the flour and baking powder into a bowl. Add the salt and small flakes of butter and rub together with the flour mixture until it resembles breadcrumbs.

Add the sugar and milk. Stir in with a spoon and then knead carefully.

Grease the [baking tray](#) and preheat the oven on Top/bottom heating, 210 °C.

On a lightly flour covered work surface, roll out the pastry to a thickness of approx. 2 cm. Cut out circles 6 cm in diameter and place on the baking tray.

Whisk the egg yolk and milk together and brush the top of the pastry with the mixture.

Bake on for 15-25 minutes and voilà, your traditional scones are ready to be served.

Notes
