

# Scones

## Ingredients;

225g/ 8oz Self Raising flour

Pinch of salt

50g/ 2oz Margarine or butter

50g/ 2oz Caster sugar

50g/ 2oz Sultanas

150ml/ 1/4pt Milk

## Method;

- Preheat the oven to 220 'C /Gas mark 7.
- Sieve flour and salt into a bowl.
- Rub in margarine or butter until it looks like breadcrumbs.
- Add sugar and sultanas.
- Make a well in the centre and gently add milk.
- Form into a smooth dough and turn out on to a floured surface.
- Roll out till about 1 inch /2cm thick.
- Dip scone cutter in flour and cut out scones.
- Place on a floured baking tray and brush with milk to glaze if wished.
- Bake for 10-12minutes.
- When baked cool on a wire rack.