

BASIC DRY SCONE MIX Contributed by Anna 1/8/03

INGREDIENTS:

1 lb - Self-rising flour

2 Rounded teaspoons - Baking powder

3 oz - Butter

1/4 Pint - Milk or water or Egg (see below)

Sultanas or Raisins (optional)

Dry cheese finely grated (for cheese scones)

INSTRUCTIONS:

Sift together flour and baking powder, and rub in butter until mixture looks like fine breadcrumbs.

Half this mixture with the addition of a quarter pint of milk or water will make 12 scones.

For sweet scones use milk, or an egg for three tablespoons of milk. You can add sultanas or raisins to make fruit scones.

For cheese scones add finely grated dry cheese, and use water for a fluffy texture.

When the scones are mixed roll out and cut in rounds. Place close together on greased baking sheet, and bake at 450o F, (*230C gas mark 8) for 12 minutes.

NOTES:
