



Summer Scone Recipe

Ingredients

- 500g strong bread flour, plus a little extra for rolling out
- 80g softened butter, plus a little extra for greasing the baking tray (it's important to have the butter at room temperature, so take it out the fridge an hour or two before using)
- 80g caster sugar
- 2 eggs
- 25g baking powder
- 250ml oz milk
- 1 x egg beaten with a small pinch of salt for glazing

Method

- Preheat the oven to 220degrees (200 for a fan assisted oven).
- Lightly butter and line a flat baking tray with baking parchment (don't use greaseproof)
- Put 450g of the flour into a large bowl and add the butter. Rub the flour and butter together with your fingers to create a crumble/breadcrumb-like mixture
- Add the sugar, eggs and baking powder and use a wooden spoon to turn the mixture gently. Make sure you mix all the way down to the bottom of the bowl incorporating all of the ingredients.
- Now add half of the milk and keep turning the mixture gently with a wooden spoon to combine. Then add the remaining milk a little at a time and bring everything together in a wet, soft dough.
- Put most of the remaining flour onto a clean work surface. Tip the soft dough onto the flour and sprinkle the rest of the flour on top. The mixture will be wet and sticky.
- Use your hands to fold the dough in half, then turn the dough a quarter turn and fold again, repeat this until you have formed a smooth dough. Mixing the remaining flour this way will incorporate the flour while adding air without activating the gluten. if you find the dough to sticky coat your hands in a little flour.
- Next - roll the dough out, sprinkle flour on the worksurface and the dough. Place your rolling pin in the middle of the dough and roll outwards, then turn the dough a quarter turn and place the rolling pin in the middle of the dough and roll outwards, repeat this until the dough is about 2.5cm thick. Relax the dough by lifting the sides and allowing it to spring back slightly.

- Using a pastry cutter, stamp out your scones and place them on your baking sheet, rework leftover dough to maximise the number of scones you get. Note each time you rework the dough, the scones will lose some fluffiness.
- Once your scones are on the baking sheet leave them to rest for a few minutes, this will give the baking powder a chance to work. Once rested use a pastry brush to brush the egg and salt glaze over the scones. The trick here is to only get the glaze on the top of the scone, if any drips down the side it will stop the scones rising evenly.
- Bake in the middle of the oven for 15 mins or until risen and golden.
- Leave them to cool then split them and top with jam and cream.... Or is it cream and jam?

To add a festive twist to these scones, add red and blue berries to the cream.