

Scones

Ingredients

350 g of self-raising flour (or 335 g of plain flour + 15 g of baking powder)
¼ teaspoon of salt
85 g butter cut into cubes
3 tablespoons of caster sugar
110 ml of milk
1 teaspoon of vanilla extract
1 squeezed lemon
1 beaten egg
(jam to serve)

Preparation

1. Preheat the oven to 220°C (thermostat 7/fan). Pour the flour with incorporated yeast into a large salad bowl with ¼ teaspoon of salt and the baking powder, then mix.
2. Add the butter and mix with your fingers until you obtain a finely crumbled dough. Add the caster sugar.
3. Pour the milk into a pitcher and heat in the microwave for about 30 seconds, until lukewarm, but not hot. Add the vanilla extract and a squeeze of lemon juice, then set aside.
4. Place a baking tray in the oven. Make a well in the dry dough, then add the liquid and mix quickly with a cutlery knife; the dough will seem quite wet at first.
5. Sprinkle a little flour on the work surface and turn out the dough. Lightly flour the dough and your hands, then fold the dough 2 to 3 times until it is a little smoother.
6. Form a circle about 4 cm thick. Take a 5cm cookie cutter (smooth edged cookie cutters cut cleaner and allow for better rising) and dip it in the flour. Dip it into the dough, then repeat the operation until you have four scones.
7. You may need to squish the remaining dough into a circle to cut out another oven.
8. Brush the top with a beaten egg, then carefully place on the hot baking tray. Bake for 10 minutes until the top is risen and golden.
9. Enjoy warm or cold on the day of cooking, generously garnished with jam and clotted cream.