

Name of Food	Ingredients	Method
Sugared scones	<ul style="list-style-type: none"> <li>• 85g diced butter</li> <li>• 350g self-raising flour</li> <li>• ¼ tsp salt</li> <li>• 1½ tsp bicarbonate of soda</li> <li>• 4 tbsp caster sugar</li> <li>• 200ml milk, warmed to room temperature, plus a splash extra</li> <li>• crushed sugar cubes, to decorate</li> </ul>	<p>1. Heat oven to 200C/180C fan/gas 6. Whizz butter into flour. Tip into a bowl and stir in salt with bicarbonate of soda and sugar. Using a cutlery knife, quickly stir in milk – don't over-mix.</p> <p>1. Tip out onto a lightly floured surface and turn over a couple of times to very gently bring together with your hands. Gently pat to about 1in thick, then stamp out rounds with a floured cutter. Pat together trimmings to stamp out more. Brush the tops with a splash more milk, then scatter with crushed sugar cubes. Bake on a baking sheet for 10-12 mins until risen and golden.</p>