

Scones (4 portions; 30 min)

Can be easily doubled. If halving for a mini snack, it's easiest to make the original amount of wet ingredients and just use half.

For the preparation

200g self-raising flour

1 level tsp baking powder

2 pinches of salt

2 tsp caster sugar (3 tbsp if you like a sweet scone)

40g sultanas + 2 flat tsp cinnamon (optional)

50g butter

1 medium egg

about 50ml milk: the egg+milk should make 100ml total

1/2 tsp vanilla extract

1/2 tsp lemon juice

Warm the milk slightly in the microwave (about 10 sec) and add the vanilla extract & lemon.

Mix together the flour, baking powder, and salt. Rub in the butter, then stir in the sugar, and sultanas & cinnamon if using.

Whisk the egg into the milk mixture and check if it comes to 100ml. If it's over, tip some into a separate dish. If it's not enough, top up with milk.

Grease a baking tray. Turn a fan oven to 220C and pop the tray in to heat.

For the assembly

20-25g flour for dusting

Make a well in the dry mix, and pour in the egg & milk mixture. Stir in with a fork to make a wet dough.

Flour the worktop and your hands, tip the dough out and gently knead/fold and flatten for a few seconds until it holds together better.

Shape it into a flat-topped lump about 3cm thick and cut into scones with a sharp-edged cutter or knife. Reshape the scraps into another lump if needed to recut the last ones.

Make sure all edges are trimmed so they rise evenly (although I do ball up the scraps and stick that on the tray as well...)

Brush any leftover egg on top of the scones, then place on the baking tray. Put them in the oven, turn it down to 200C and cook for about 20 min – they should brown and rise.