

Scones (4-5 scones; 30 min)

For the preparation

145g plain flour
30g wholewheat flour
25g caster sugar

½ tsp salt
1 tsp baking powder
¼ tsp bicarbonate of soda
2 flat tsp cinnamon (optional)

40g sultanas (optional)

40g butter or spreadable butter in small pieces

Mix together the dry ingredients, except the sultanas.

Turn a fan oven to 210C and pop the baking tray in to heat (grease it beforehand if you're not using baking paper).

Rub the butter into the flour mix, then add the sultanas if using them.

For the assembly

85ml milk + 1 tsp (unconcentrated) lemon juice OR 90ml buttermilk
½ tsp vanilla extract (optional)

sprinkle of flour

Warm the milk slightly in the microwave (about 15 sec) and add the vanilla extract & lemon.

Make a couple of furrows in the dry mix, and pour in the milk. Fold the liquid in gently to make a dough. Collect the dough and crumbs and even out the wetness with a few more folds – knead as little as possible.

Flour the worktop and flatten the dough onto it in a lump about an inch thick.

Trim the edges with a sharp knife and cut into quarters. Reshape the scraps into a bonus lump :)

Place on the baking tray (with baking paper if using it). Put them in the oven, turn it down to 200C and cook for 12-15 min.