

Scones



225g 8oz self raising flour, sifted
2.5ml ½tsp salt
50g 2oz butter, cubed
25g 1oz caster sugar
125ml 4fl oz milk
extra milk for brushing



Place flour, salt and butter in the processor bowl and process for 10 seconds, until the mixture resembles fine breadcrumbs.

Add the sugar and mix together for 5 seconds.

With the machine still running pour enough milk down through the feeder chute to give a soft dough.

Turn the dough out onto a lightly floured board and roll out into 2cm (¾") thick.

Cut out 12 rounds, using a 5cm (2") cutter. Brush tops with milk.

Place on a greased baking tray and bake in the centre of the oven at 220°C, 425°F, Gas No. 7, for 12 minutes, until golden brown and well-risen.

Cool on a wire cooling rack.

Serve with fresh double cream and strawberries.