



Ultimate Scones

125g chilled, unsalted butter cut into small cubes

3 cups plain flour

2 generous pinches of salt

1 tablespoon baking powder

1 tablespoon caster sugar

1 egg at room temperature, lightly whisked

1 ½ cups buttermilk

1. Pre-heat oven to 230 degrees Celsius
2. Line a biscuit tray or slice tin with baking paper*
3. Sift flour, salt, baking powder and sugar into a large mixing bowl
4. Stir to combine ingredients, then add butter and using your fingertips, rub the butter and flour together until there are no lumps of butter left
5. Make a well in the middle of the flour/butter mixture and pour in the egg and most of the milk. (I always reserve 1 or 2 tablespoons of milk and add later if I think the mixture is too dry. The mixture cannot be too wet, nor can it be too dry)
6. Use a spatula or palette knife to gently bring the ingredients together until it just forms a dough – do not over-mix!
7. Tip this mixture onto a clean, lightly floured surface and use your hands to 'form' or 'shape' the dough into a large round disk. (Do NOT knead the dough)
8. Gently press down on the disk so that it is 2-3cm in height, then use a floured scone cutter to cut the dough into separate scones
9. Position the scones on your tray close to one another - a tight fit
10. Drop the oven temperature to 200 degrees and bake for approximately 12-15 minutes, until golden brown and a skewer inserted comes out clean
11. Scones MUST be eaten warm with lashings of butter, jam and cream!

NOTE

If there *happens* to be any leftover scones, they keep well in the fridge, but are best warmed up before eaten again. 20 seconds in the microwave should do it!

I choose to use a walled baking tray/slice tin to bake my scones in. Using a tray with walls encourages the scones to rise during the baking process. Scones positioned together on a flat biscuit tray are perfectly fine, although the outer scones tend to flatten slightly.