

Easy Peasy Scones

(Even a Four-Year-Old Can Make Them!)

Ingredients: Makes 8

200g plain flour, ½ tsp baking powder, 2 tbsp caster sugar, 60g unsalted butter (chilled), 100ml milk, 50g raisins/chocolate chips

Method

1. Place the flour and baking powder in a large food bag (sandwich bag). Chop the butter into small cubes and add to the flour.
2. Seal the bag then use a rolling pin to bash the butter and flour together. Tip into a bowl and use your fingertips to rub in any remaining butter.
3. Add the milk and mix together with a blunt knife. Add the raisins/grated cheese/chocolate chips and knead to combine.
4. Tip the dough onto a lightly floured surface and shape into a 1 inch thick circle.
5. Cut into 8 small triangles. Place on the prepared tray and brush the tops with milk.
6. Bake for 12-15 minutes until golden brown.

