

# Scones

6 cups self raising flour

160g butter/margarine

2 ½ - 3 cups of milk (use butter milk if available)

This will make 48 scones so you will need to repeat this step again

Preheat oven to 200c line baking trays with baking paper

Use your fingertips rubbing butter into the flour until it looks like breadcrumbs

Make a well in the middle of the mixture add the milk and fold the mixture in until it forms dough add more milk if needed.

Turn onto a floured surface and gently flatten mixture out about 2cm high use a large knife cut 8 strips then cut out into 6 squares you should get 48 squares

Place scones onto prepared baking tray six rows x 4

Bake for 20-25 min until golden and risen

Serve with jam and cream

