



Tea Room Scones

Margot Metcalfe

INGREDIENTS

(Makes 36 small scones)
700g (1½ lb) self-raising flour
125g (4½ oz) soft margarine
125g (4½ oz) caster sugar
pinch of salt
425ml (¾ pint) milk
milk to glaze

PREPARATION

Grease two baking trays
Heat oven to 225°C/430°F/Gas mark 7-8
(200-210°C for fan-assisted ovens)

METHOD

Sift flour into large mixing bowl
Rub flour and margarine together, or use a pastry cutter, until texture resembles fine breadcrumbs
Add and mix in sugar and salt
Add milk until the dough is firm but not sticky
Roll out the dough to 1 cm (½ inch) thick on a floured surface
Cut out as many scones as possible with a floured 4.5cm (2 inch) cutter
Place on baking sheet and brush with milk
Bake for about 15minutes or until golden brown

*This is the basic recipe used every weekend
– about 3 dozen are consumed each day.*

