

Sweet and Savoury Scones

•Preparation time: 15 minutes

•Cooking time: 25 minutes

Sweet Scones

Makes 10 scones

Ingredients

250g plain flour

200g strong white flour

A pinch salt

70g unsalted butter

25g baking powder

70g castor sugar

250mls buttermilk

1 egg beaten

Filling Ingredients

Clotted cream

Strawberry Jam

Method

Pre-heat the oven to 220°C, gas mark 7.

1. Mix the flour, salt, butter, baking powder, sugar together in a bowl.
2. Gradually add the buttermilk to the mixture to make it quite wet.
3. Remove from the bowl and bring together using your hands.
4. Roll out and cut 10 7cm x 2cm deep scones.
5. Place onto a greased baking tray and brush with a beaten egg.
6. Bake for 30 minutes, or until well risen and light brown and cool on a wire rack.
7. Once cooled, slice in half and fill with a good dollop of clotted cream and strawberry jam.

Remember you can add any ingredient you like to these scones. Currants and coconut scones taste great, just follow the recipe above and add the ingredient to point number 2.

Savoury Scones

Makes 10 scones

Ingredients

225g self raising flour

2 tsp baking powder

25g unsalted butter

100g finely grated mature Cheddar cheese

2 tsp finely chopped fresh rosemary

A pinch of salt

6-8 tbsp milk

Method

Pre-heat the oven to 200°C, Gas 6.

1. Lightly rub the butter, salt, baking powder and flour together.
2. Add the cheese and rosemary.
3. Add the milk and mix very lightly until you have a soft dough. You can always add a little extra milk if needed.
4. Roll out very carefully until the dough is 3cm thick, about 1 inch.
5. Cut out with a plain cutter and place on a lightly greased baking sheet.
6. Brush the tops with a little milk.
7. Cook in the pre heated oven until well risen and golden, about 10-12 minutes.
Serve warm.

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