



English Scones

125g Plain Flour

25g Sugar

½ tsp. baking power

1/8 tsp Salt

20g Cold butter

½ Egg

90ml cream

Extra ½ tbs cream for brushing

Extra ½ tbs sugar for sprinkling

120ml Whipping cream

½ tsp Vanilla essence

2 tsp Sugar

Method

1. Preheat the Oven to 180°C
2. Combine the flour, sugar, baking powder, and salt in a medium bowl
3. Cut the butter into the dry ingredients with pastry blender or fork
4. Whisk the egg into the cream. Make a well in the center of the dry ingredients and pour the cream mixture into well. Mix with a fork until the ingredients just stick together
5. Dust a worktop with some flour and pat the dough out to a thickness of about 1 to 1 ¼ inches. Cut into rounds with a cutter.
6. Place the dough rounds on a greased baking tray or a tray that has been lined with silicon paper. Brush the tops with the cream. Sprinkle with a little sugar. Bake for about fifteen minutes or until golden brown. Remove to a wire rack. Serve while still fresh & warm.

Whipped Cream

1. Whip together the cream, vanilla and sugar in a chilled bowl until soft peaks form.



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