

MY MUM'S SCONES



INGREDIENTS

1 egg
1 ½ tsp sugar
1 tbs butter, melted
1 cup milk
2 cups flour self raising
½ tsp salt

PREPARATION TIME: 5 MINS

COOKING TIME: 20 MINS

SERVES: 4

PREPARATION

Preheat your oven to 200°C and line an oven tray with baking paper.

METHOD

Beat the egg and sugar together with a whisk or electric mixer, then add the melted butter and milk.

Sift the flour and salt together then gradually add it to the liquid mixture, stirring with a knife until just combined. Be sure not to over mix the dough!

Place the dough onto a floured board, sprinkle lightly with flour over the top and cut with a knife into even pieces (or with a floured scone cutter).

Place the pieces onto a lined tray and cook until golden light and fluffy (about 20 minutes).

Serve with your favourite jam and fresh whipped cream.

REHEATING, STORAGE & LEFTOVERS

Scones are best eaten hot out of the oven, but if there are leftovers, store the scones in an airtight container and gently reheat the next day.

VARIATIONS & TIPS

For a variation, try adding a few sultanas or chopped fresh dates to the flour before combining with the liquid mixture.

For homemade jam recipes, check out [The Food Werewolf Basics Recipes](#) page.

NOTE

Always look for organic ingredients to be sure you are avoiding additives or check the label carefully to confirm there are no nasties in your ingredients.

Source: My awesome Mum!