



# SCONES

## Ingredients

130g cold butter  
500g plain flour  
65g caster sugar  
2tbsp baking powder  
1 large egg  
420 ml double cream

## Method

- Heat oven to 200c
- Place the flour, sugar and baking powder into a large bowl
- Cube the butter and rub into the flour with your fingertips to make crumbs
- Lightly whisk the egg and cream in a jug and add to the flour mix
- Mix with a butter knife until all the flour is coming together
- Turn into a lightly floured surface and pat into a circle about 23cm across
- Cut into 8 wedges and brush the top with cream
- Bake for 30 mins - cover with foil if they brown too much