



Drop Scones (Scotch pancakes)

INGREDIENTS - makes 10

115g / 1 cup plain flour
1/2 tbsp caster sugar
1/4 tsp bicarbonate of soda
1/4 tsp cream of tartar
Pinch salt
1 egg beaten
150ml buttermilk

METHOD

- Lightly grease griddle pan or frying pan with butter and heat up
- Mix the dry ingredients in a bowl, add the egg and enough buttermilk to make a thick batter
- Cook in batches. Drop 3 or 4 large spoonfuls on the griddle to make neat round shapes
- When bubbles appear on top, flip over and cook until lightly brown

- Wrap in a clean tea towel until ready to eat. Serve with butter and honey or jam