

VE Day Scones

Ingredients

- 50g Butter (unsalted)
- 200g Self-raising white flour
- 1 tbsp White caster sugar
- 125ml Milk (whole)
- 1 pinch of salt
- 50g dried fruit or even chocolate chips if you have them

Method

1. Preheat the oven to 220°C (200°C fan, gas mark 6). Line a baking sheet with parchment.
2. Rub the butter into the flour, until the mixture resembles breadcrumbs. Stir in the sugar and salt.
3. Make a well in the centre of the mix and stir in the milk. Add fruit at the stage if using. Stir until the mixture is even and the dough comes together.
4. Turn out onto a floured surface and shape into a rough square about 3 - 4 cm thick. Transfer to the prepared baking sheet.
5. Brush all over with milk and score into 9 rough squares. Bake for 15 minutes until golden and cooked through. Cool on a wire rack. Serve warm or cold plain or with jam and cream.