

Scones

Ingredients

- 225g PURE plain blended flour
- 25g sugar
- 60g butter/baking margarine
- 125ml milk (any type)
- 1 tsp PURE baking powder
- ½ tsp PURE Xanthan gum
- ½ tsp salt

Preparation method

1. Weigh the flour, salt, sugar, baking powder and Xanthan gum in to a bowl and mix thoroughly with a whisk.
2. Add the butter and rub it in to the flour mixture until it resembles fine breadcrumbs.
3. Pour in the milk and bring the mixture together to form a dough.
4. Turn the dough onto a floured surface (a sprinkling of the plain flour or just some rice flour will be fine) and lightly roll it until it is around 2cm thick. Use a round pastry cutter (straight or fluted) to cut individual circles. (You can shape the scones by hand if you prefer)
5. Place the scones onto a piece of greaseproof paper on a baking tray. You can glaze the top with either milk or some beaten egg at this stage to help them brown.
6. Bake at 220°C/425°F until golden in colour.
7. Cool on a wire rack and then slice and fill as required. Once cool they can be stored in an airtight container.



5-10 minutes

Preparation time

15 minutes

Cooking time

Makes 6

By: Innovative

If you like fruited scones you can add a small handful of dried fruit before you add the milk. Make sure they are evenly distributed in the flour/butter mixture. If you like a savoury scone then a handful of grated cheese can be added, again, before the milk.

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