

LIZ'S STATION COOKING
MARCH 2009

EASY SCONES



Preparation time: 10 minutes
Cooking time: 15-20 minutes
Total Ingredients: 5 – 6
Cooking ability Score: Easy
Enough for: 6 people

You can adjust this recipe according to the number of people easily. People = cups of flour, and then adjust other ingredients to suit.

- 6 cups SR Flour
- $\frac{3}{4}$ teaspoon salt
- 3 dessert spoons icing sugar, or plain sugar
- $\frac{3}{4}$ cup soft margarine
- 2 $\frac{1}{4}$ cups milk (Sunshine always tastes better in cooking)
- Optional extra – good handful of sultanas

Save the mess and use disposable kitchen gloves when making scone dough. Preheat oven to 220C. Mix flour, salt and sugar. Fold margarine through flour with a bread & butter knife until sticky. Gloves on, and rub in margarine thoroughly. Gradually add milk to form a soft dough. Knead 5 mins max, roll out to about 3-4cm thick. Press out scones and place on lightly greased flat tray, arranging them so they have very close contact to each other. Glaze with milk. Bake 10-15 mins. While cooking, you can boil the jug, and beat the cream. Serve hot with butter, jam and cream.