



RECIPE OF THE MONTH



Strawberry Scones

These wonderfully British scones evoke sun-drenched summer afternoons and provide the perfect tea-time treat.

For the Scone

- 225g self-raising flour
- 1 tsp baking powder
- Pinch of salt
- 25g caster sugar
- 50g unsalted butter, softened
- 150ml milk
- 1 egg beaten, or plain flour for dusting

For the Filling

- Strawberry jam
- Clotted or whipped cream

Method

- Pre-heat oven to 220°C
- Sift the flour, baking powder, and salt into a bowl. Stir in the sugar, then add the butter and rub quickly into the flour to create a fine breadcrumb consistency
- Add the milk at little at a time to form a smooth dough
- Rest the dough for 15 minutes before rolling
- Lightly flour the work surface and roll out the dough to a 2cm thickness. Using a 5cm pastry cutter, cut the dough without twisting the cutter.
- Gather the trimmings together and pat out again to cut more scones
- Arrange the scones on a greased baking tray and brush the tops with the beaten egg for a shiny glaze or dust with flour for a matt finish
- Bake for 10-12 minutes until well risen and golden brown. Once baked transfer to a wire rack to cool.
- To serve, cut in half and top with strawberry jam and clotted or whipped cream