

Scones

Plain or fruity oven scones.

This is a quintessentially **English**¹ treat.

The best scones seem to come from Devon and Cornwall but these are pretty good.

To make 10 to 12 scones:

Ingredients

Baking:

- 210 g Doves Farm organic plain white bread flour
- 220 g Doves Farm organic plain wholemeal flour
- 5 g (1 tsp) salt
- 10 g (2 tsp) baking powder
- 50 gm margarine
- 150 ml semi-skimmed milk
- 50 g **FAIRTRADE** sultanas or raisins

To serve:

- butter
- FAIRTRADE** jam
- thick cream

Method

Preparation

Pre-heat the oven to Gas Mark 8

Thoroughly mix the flour salt and baking powder in a mixing bowl.

Rub in (using floured fingers) the margarine until the mixture resembles breadcrumbs.

Mix in the milk using a wooden spoon until a soft dough is formed.

Incorporate the dried fruit, if used, at this point.

Turn out onto a lightly floured working surface and knead gently to remove cracks.

Gently roll the dough out to thick finger thickness.

Cut out the scones with a 5 cm pastry cutter.

Combine the trimmings to form further dough until all of the dough has been used.

Brush the top of the scones with milk.

Cooking

Place the scones on a lightly floured baking tray and bake for 10 minutes. The scones should be golden brown.

Allow to cool on a wire rack.

To serve

Serve either warm or cool.

Slice the scones in two. On each portion place

- a layer of butter
- a layer of jam
- a layer of cream

"Enjoy!"

In the morning scones should be accompanied by a cup of your favourite gourmet coffee.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>