

Scones

Ingredients:

2 ½ cups Self Raising Flours

1 tsp Baking Powder

2 tbsp fresh herbs

100ml Cream

½ cup of cold water

2 tbsp milk (for brushing)

Method:

1. Preheat the oven to 200c.
2. Lightly flour oven tray.
3. Sift flour, baking powder into a large mixing bowl.
4. Add fresh herbs, cream and water.
5. Using a wooden spoon, mix together until the mixture forms a ball.
6. Lightly flour a clean, dry space on the work bench.
7. Turn the dough out onto the bench, knead gently.
8. Make into a square, 2cm deep.
9. Cut into rounds, place on oven tray.
10. Brush tops of scones with a little milk.
11. Bake in oven for approx. 12 minutes.
12. Serve cut in half with butter.