

Recipe for Sweet Scones

from Maureen O'Malley

Ingredients:

- 1 Lb of self raising white flour
- 4 ozs Caster sugar
- 4 ozs Stork margarine
- 3 eggs
- Approx 4 tablespoons of full cream milk
- 1 teaspoon vanilla extract
- Egg Wash (to brush over scones before baking)

From this mixture you should get approx 18 scones.

Method:

- Sieve the flour into a large bowl, add the caster sugar and mix well.
- Rub in the margarine until it looks like fine breadcrumbs, do this with the tips of your fingers.
- Beat the 3 eggs, add the vanilla extract, and the milk, and add to the dry ingredients gradually. Make sure not to wet the mix too much, be patient and add gradually!
- Knead slightly on a floured board and then roll out to about a ½ inch thickness.
- Flour your cutter, a medium sized one, and cut out your scones. Pop them onto a floured tray, and brush over the egg wash to make sure they get a nice golden colour and they're ready to go into your pre-heated oven.
- Make sure that your oven has fully pre-heated to 200° and bake for approx 20 minutes until they've gotten nice and golden.
- Allow to cool, and then you're ready for a tasty treat with some butter and some jam, and a nice cup of tea!