

Feather-Light Scones

Servings: 915

Prep Time: 10min

Cook Time: 12-15min



Ingredients

- 625ml self-raising flour, sifted
- 10ml castor sugar
- ¼ tsp salt
- Extra large egg
- 10ml baking powder
- 125ml buttermilk
- 125g butter or margarine

Directions

1. Sift together flour, baking-powder and salt. Add castor sugar. Rub in butter (or use a food processor) until mixture resembles coarse breadcrumbs. Mix together egg and buttermilk. Make a well in centre of flour mixture. Slowly add egg mixture, cutting it in with a knife until a softer dough forms. Adjust with flour or milk to achieve light consistency. Handle lightly
2. Roll out on a floured surface to about 20mm thickness. Use a 50mm diameter cutter to cut out scones. Place on a baking sheet lightly dusted with flour. Brush tops with milk, bake in a convection oven, preheat to 230degree C, 12 -15 min, until golden brown.
3. Serve with jam and cream.