

## Scones

Scones may be made with or without sultanas (white seedless grapes) and should be served slightly warm, with heavy cream and strawberry jam

### Ingredients

8 oz plain flour  
2 tsp baking powder  
Pinch of salt  
1 ½ oz butter at room temperature  
1 oz superfine sugar  
30 oz sultanas  
1 large egg, lightly beaten  
8 Tbsp plus 1 tsp milk

Heat oven to 425F. Yields 10 scones.

Sift the flour, baking powder, and salt together. Rub in the butter until the mixture resembles breadcrumbs, then stir in the sugar and sultanas. Add the egg and 4 Tbsp milk. Mix lightly to a soft dough.

Roll out the dough on a lightly floured surface to 3 quarters of an inch thick. Using a 2 and ¼ inch plain or fluted biscuit cutter, cut out 10 rounds, re-rolling the dough as necessary.

Place the scones on a greased baking sheet and brush the tops with the 1 tsp milk. Bake at 425F for 12-15 minutes or until golden and a skewer inserted into the middle comes out clean. Cool on a wire rack.