



Simple Scones

- 2 cups (300g) Lighthouse Self Raising Flour
- 2 tsp. caster sugar
- 1/4 tsp. salt
- 20 g butter
- 1 cup (250ml) milk

Preheat oven to 220°C (200°C fan forced). Line a baking tray with baking paper.

Sift together flour, salt and sugar. Add butter and using fingertips rub into the flour mix; gently stir in milk to make a soft dough.

Turn onto a floured surface and knead very lightly to bring together. Roll out to 2.5cm thick, cut out scones with a cutter and place on prepared tray.

Brush the tops with a little extra milk and bake for 12 - 15 minutes or until golden brown.