

## *Making scones*

# Ingredients

225g self-raising flour

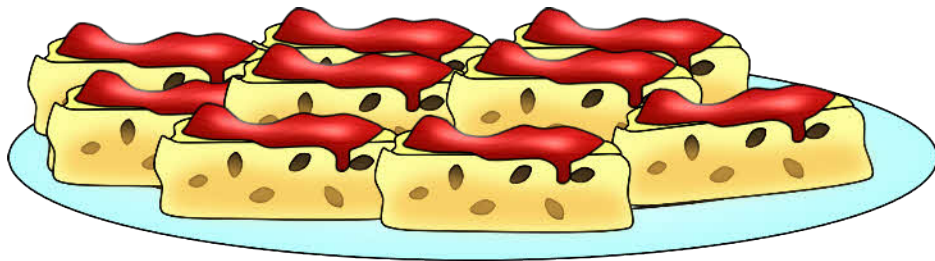
75g butter

40g sugar

1 egg

2tbs milk

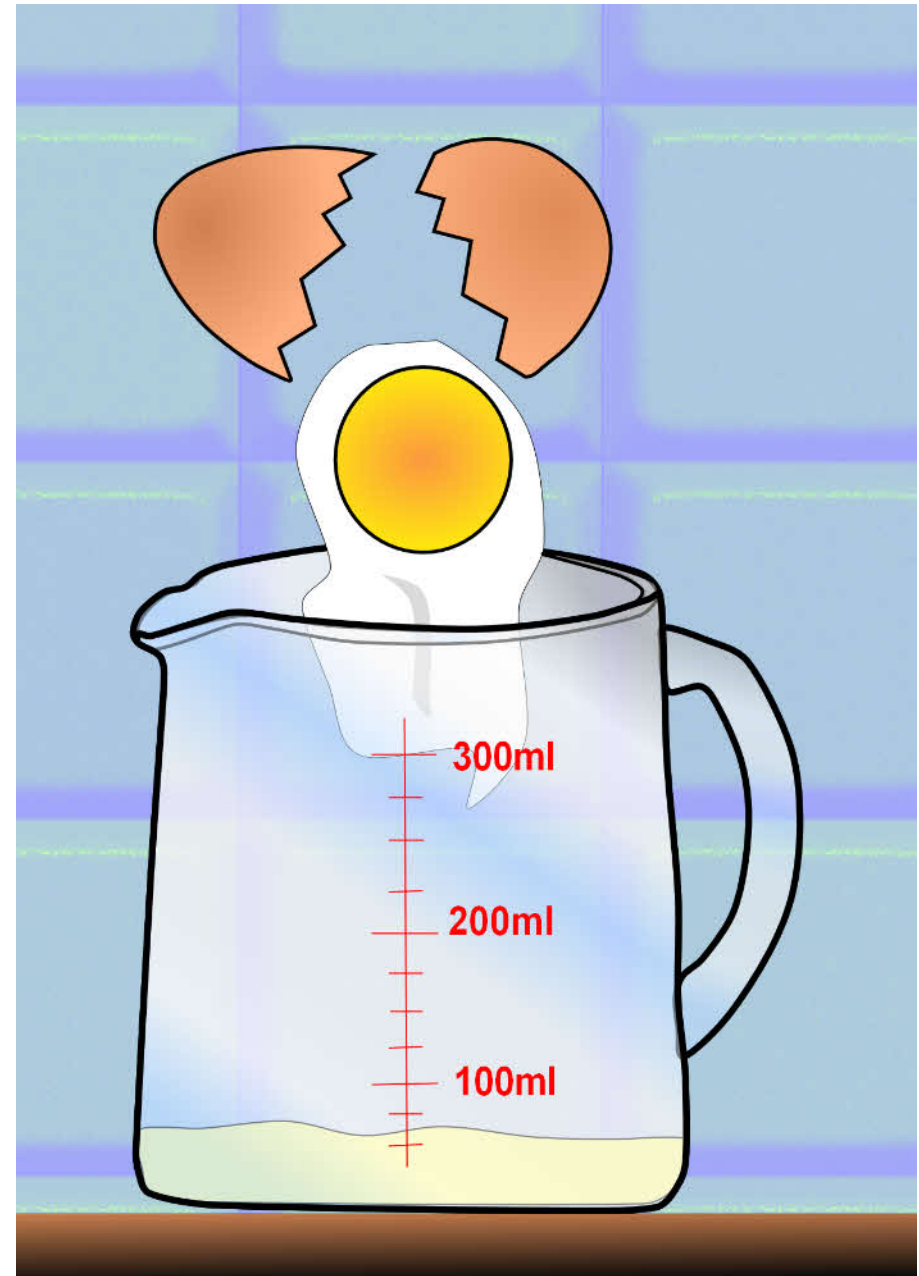
75g raisins



## Making scones

1.

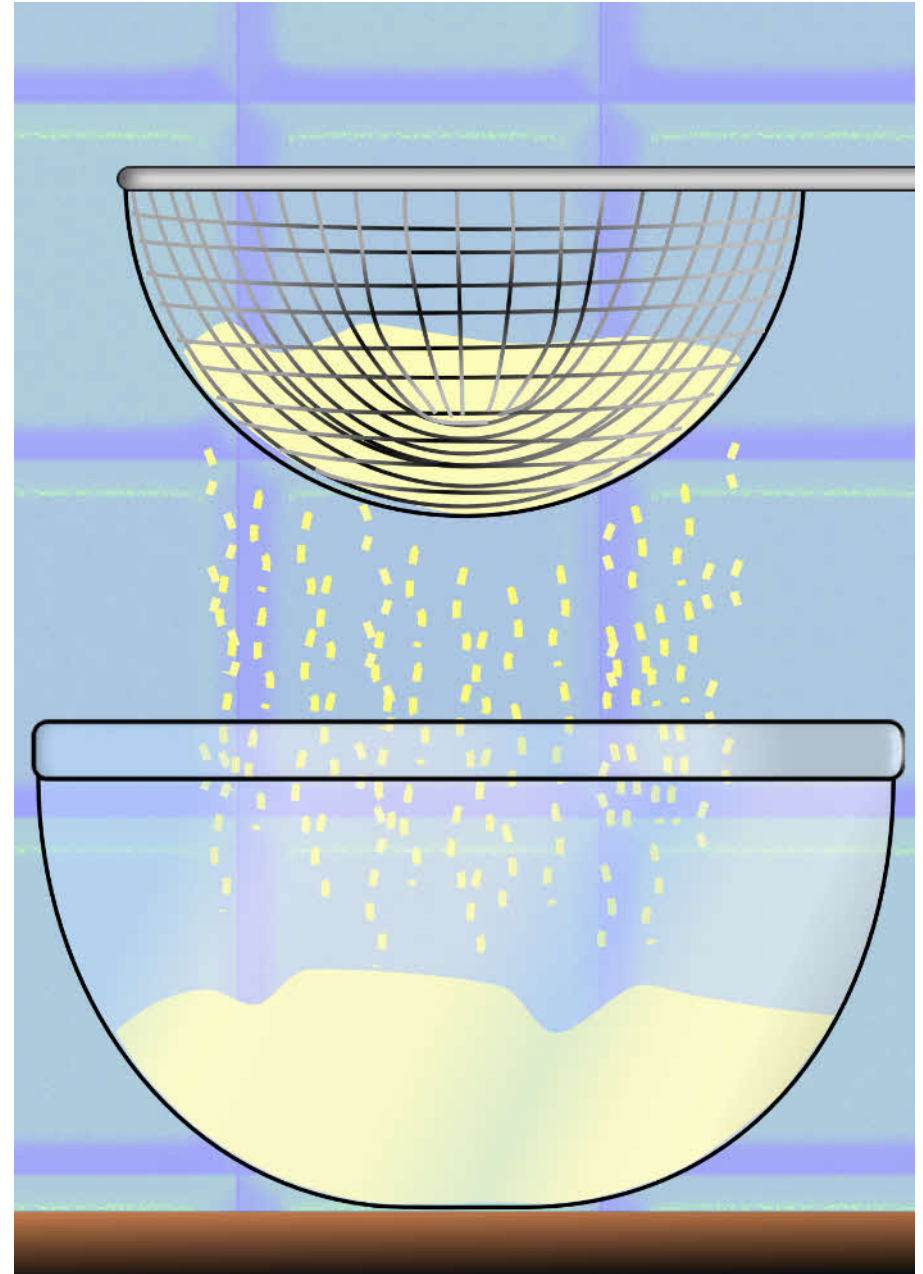
Beat the egg with  
the milk.



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**2.**

Sieve flour into  
a bowl.



## Making scones

**3.**

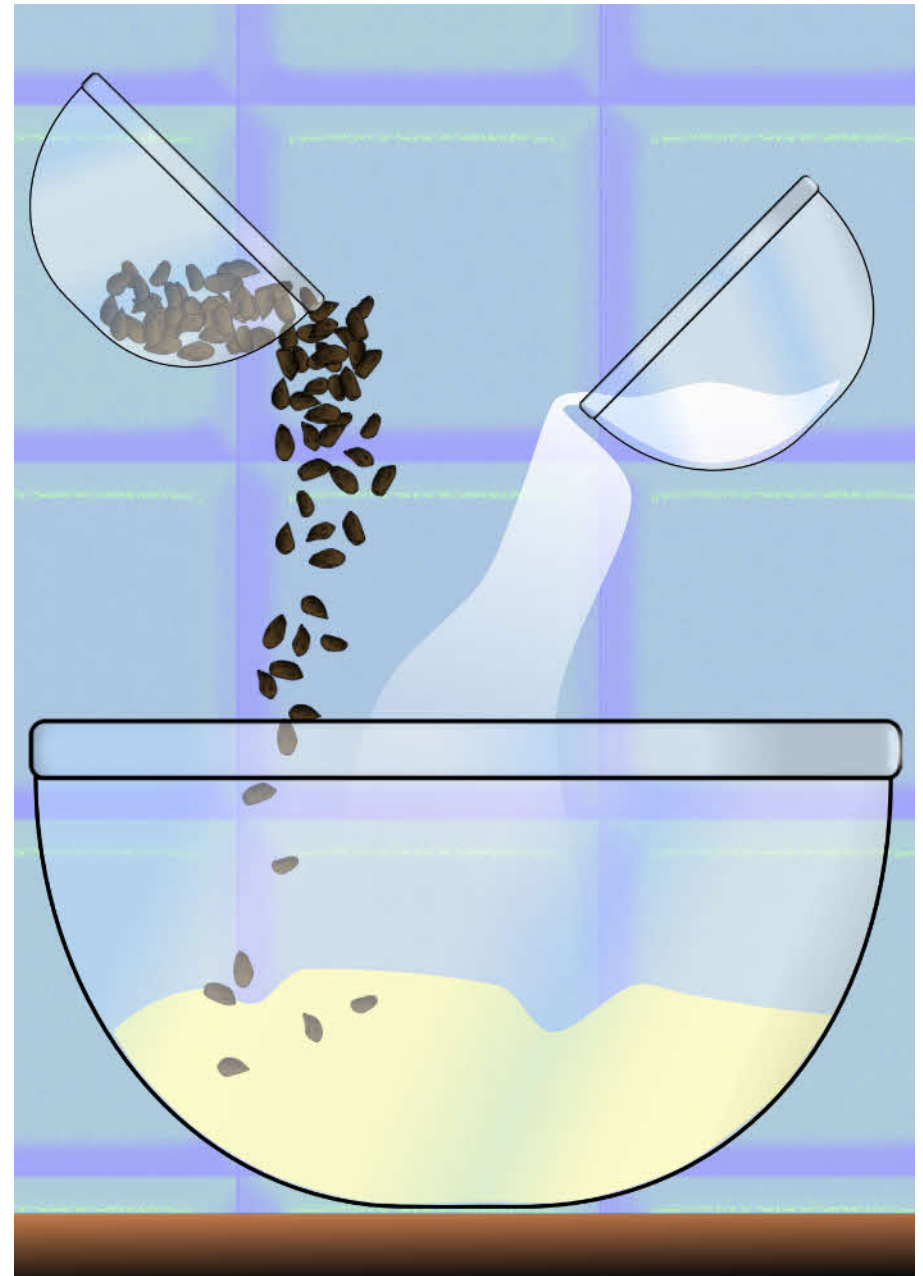
Rub in butter until it looks like bread crumbs.



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**4.**

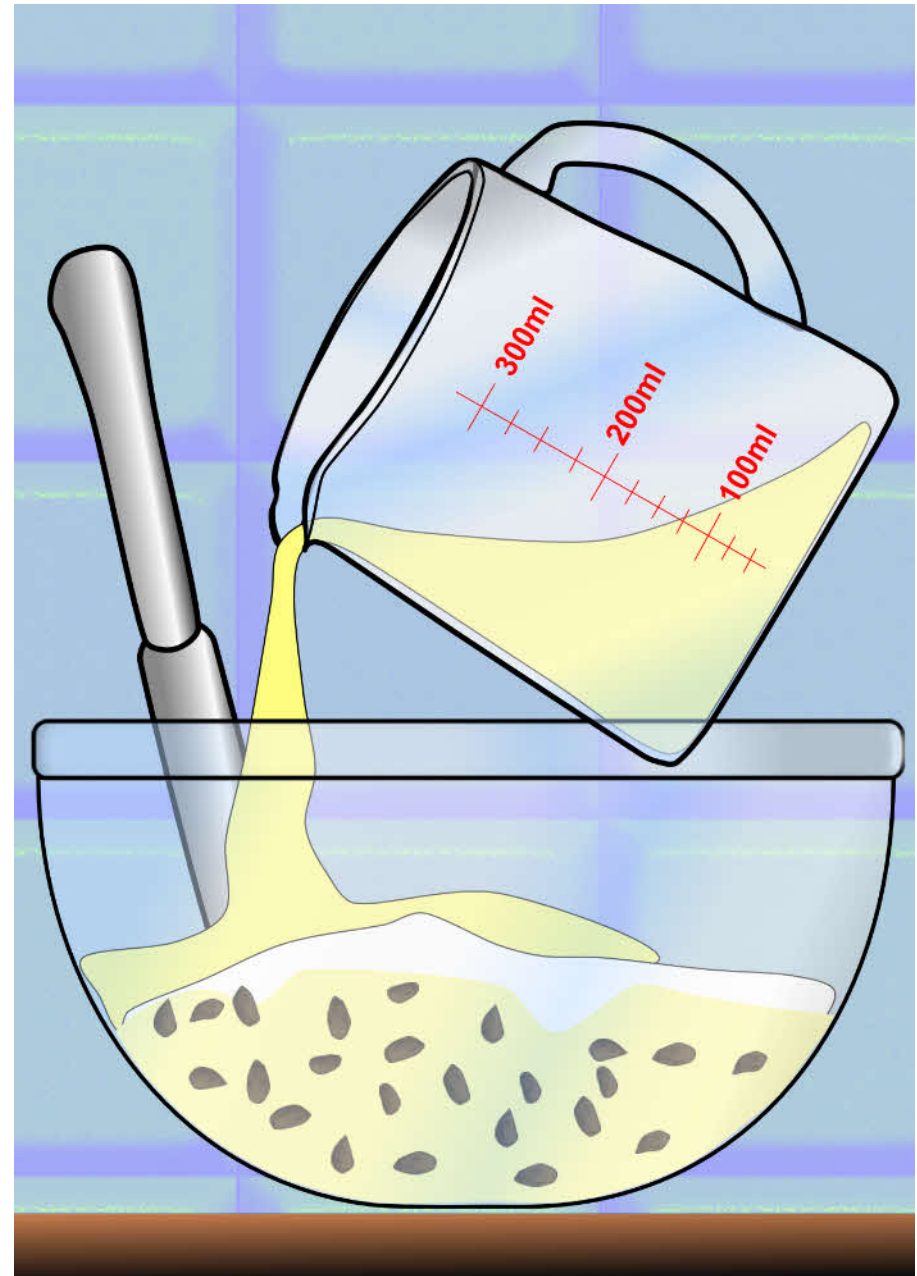
Mix in the raisins  
and sugar.



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**5.**

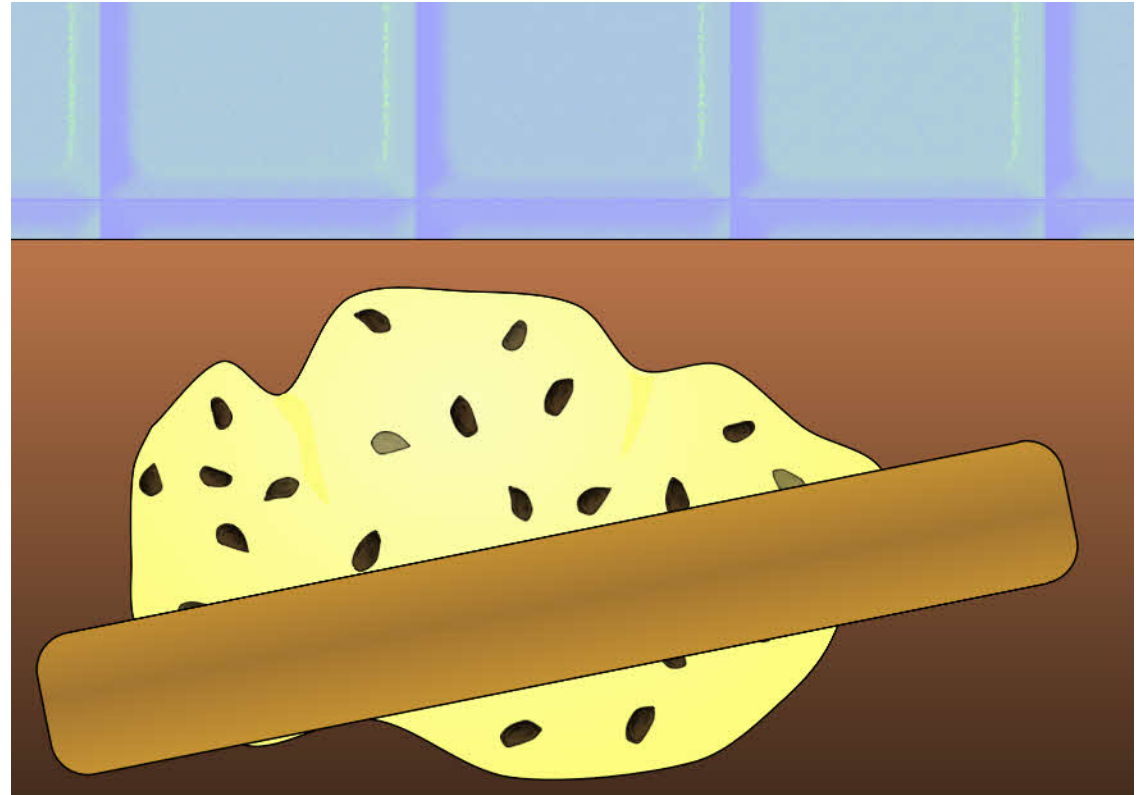
With a knife, mix in the milk and egg mixture. Keep mixing until dough is formed.



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**6.**

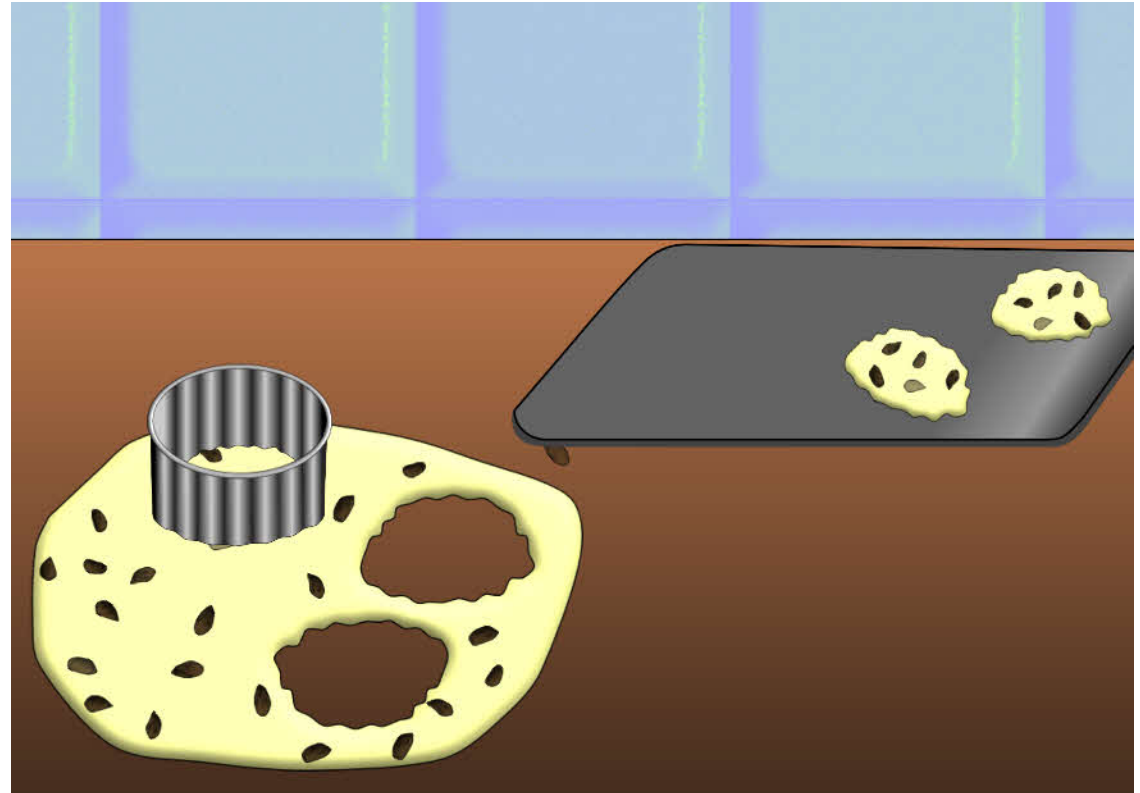
Roll out the dough  
until about 2.5cm  
thick.



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**7.**

Cut out scones and  
place on a baking  
tray.

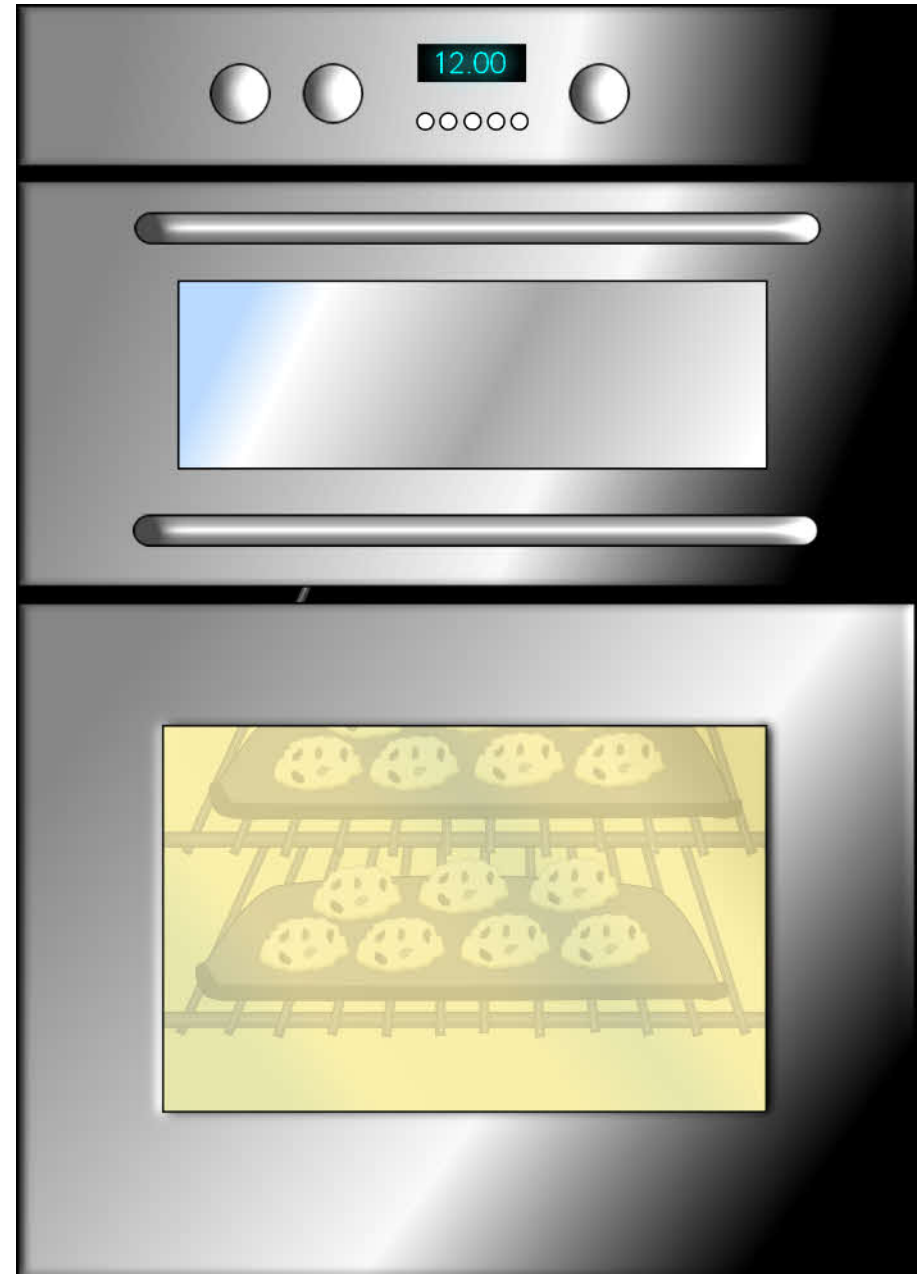




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**8.**

Bake in the oven  
at 220°C /  
Gas Mark 7 for  
10-12 minutes.



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9.

Allow to cool and  
spread with butter  
and jam.

*Enjoy!*

