



# scones jam with Clotted cream

## Ingredients

- 350g self-raising flour, plus extra for dusting
- 1 tsp baking powder
- ¼ tsp salt
- 85g butter, cold and cubed
- 3 tbsp caster sugar
- 175ml milk
- 1 tsp vanilla extract
- Squeeze of lemon juice
- 1 egg, beaten (for glazing)
- Jam and clotted cream, to serve

## Instructions

### Step 1: Preheat & prep

Preheat your oven to 220°C (200°C fan) / gas mark 7. Place a baking tray inside to heat up.

### Step 2: Make the dry mix

In a large bowl, combine the flour, salt, and baking powder. Add the butter and rub it in with your fingertips until the mixture resembles fine crumbs. Stir in the sugar.

### Step 3: Warm the milk

Warm the milk in the microwave for about 30 seconds—just until lukewarm. Stir in the vanilla extract and a squeeze of lemon juice, then set aside briefly.

### Step 4: Form the dough

Make a well in the flour mixture, pour in the milk, and mix quickly with a butter knife. The dough will be soft and slightly sticky—that's perfect.

### Step 5: Shape and cut

Lightly flour your work surface and turn out the dough. Dust your hands with flour, then fold the dough over itself a few times until smoother. Gently pat into a 4cm thick round. Dip a 5cm round cutter into flour and cut out scones. Re-shape scraps to get 8 scones total.

### Step 6: Bake

Brush the tops with beaten egg (avoid letting it drip down the sides), then place on the hot baking tray. Bake for **10 minutes**, or until risen and golden.

**Step 7: Serve or store**

Enjoy warm with jam and clotted cream. To freeze, cool completely, then freeze in an airtight container. To serve from frozen, defrost and warm in a low oven (160°C / 140°C fan / gas 3) for a few minutes.