Scones

Ingredients:

3 cups of Champion standard flour

6 teaspoons of Edmonds Baking powder

¼ teaspoon salt

75 gram butter

1-1/2 cups of milk approximately

extra milk

Sift the flour, baking powder and salt into a bowl. Cut butter in until it resembles fine breadcrumbs. Add milk and mix quickly with a knife to a soft dough. Lightly dust an oven tray with flour. Press scone dough onto this. Cut into 12 even sized pieces. Leave a 2cm space between the scones. Brush tops with milk. Bake at 220 C for 10 minutes or until golden brown.