

Cooking Tips!

Secrets for scone making

There are many 'favourite' scone recipes around; some using lemonade, some with cream but there a few things we should remember when making any scones:

- Cold milk / butter/ cream
- A HOT oven - I heat it up to 220 C then lower it to 200 c when the scones go in
- Never knead scone dough!
- If you want to knead it - make some bread but don't wreck your scones. I barely touch the scone dough and even then, only with my fingertips.
- Be quick – try to have your scones in the oven within 10 minutes of starting.

When you remove scones from oven but keep them on the tray. Cover with 2 layers of a clean tea towel and tuck in sides (this keeps your scones moist)

My Favourite Scone Recipe: **Buttermilk Scones**

4 cups SR flour 2 tablespoons icing sugar
60 grams butter 400ml carton buttermilk
Extra cold water (approx. ½ cup)

Preheat your oven to 220 C fan forced.

Sift flour and sugar together. Cut butter into small cubes and rub into flour mixture using fingertips.

Add buttermilk and use a knife to 'cut ' it into the flour mixture. Add cold water until the mixture is soft and a bit sticky. Turn onto a floured board and pat down to a 2.5cm thickness.

Use either a well floured round cutter or a knife to cut your scones. Place them side by side – just touching. Gather any dough scraps, put together and repeat cutting.

Paint each scone top with cold milk. Lower oven temperature to 200 C and bake for 15 mins or until slightly brown. *Maria Stirling*

