Scones (plain, cherry and sultana)

Ingredients

225g self raising flour

Pinch of salt

55g margarine

25g caster sugar

120ml milk

Optional

25g sultanas

30g cherries

Utensils

Scales

Bowl

Small bowl

Sieve

Wooden spoon

Measuring jug

Cup

Pastry brush

Small/medium Cutter

Baking tray

Method

Turn the oven on 200C, gas mark 7.

Put the bowl on the scales and zero. Weigh the margarine, then put the sieve on and zero. Weigh the flour, add a pinch of salt and sieve.

Using fingertips and thumbs, make into breadcrumbs (shower with the flour.)

Add the sugar and mix well.

Add all the milk (sultanas or cherries). Stir with a fork until it forms a soft dough. If the mixture is not wet enough add a little milk at the time by dipping your fingers into the milk.

Put onto a floured surface and knead lightly. Pat out to roughly 2cm thick and then use the cutters.

Bring any leftover dough together and pat out again until all the mixture is gone. Push the last of the mixture into the cutter to fill it.

Brush lightly with milk and then place on a floured baking tray.

Cook for 12 to 15 minutes or until well-risen and golden brown.

Place on the cooling rack and serve with butter, jam or cream.