

one of the first things I ever baked when I started baking were scones and they were really gross, and they came out really really badly, but I kept doing them and kept taking advice and eventually got a job which involved making them every day for about a year, so I am 100% sure that the recipe I'm about to show you works and you're going to love them. so, I have 500 grams of plain flour and I'm just going to pop that through a sieve and to that I'm going to add two rounded teaspoons of baking powder and that does seem like quite a lot but trust me you're going to need baking powder in this and then two heaped tablespoons of Caster sugar in as well and one teaspoon of salt they just shuffle out through your sieve. and then once that's all sieved together just put it into a food processor so that's all the dry ingredients and then to that you just need to add 110 grams of chopped cold unsalted butter and then with your food processor. so just process that until it's like a fine breadcrumb. so, no big lumps of butter. you can do this by hand just make sure you have cold hands. if you don't have these cold hands and just rub like this but not with the lid on. So, here we go. Alright, that's good no big lumps of butter in there and it's gone really nice and fine and sort of like a fine soft breadcrumb so once that's done, just grab one of your bowls back and dump all of that lovely crumbly stuff in there. right so now you need to make a little well in the middle and then pull 300 milliliters of milk just right into the middle of that hole and then using a fork just bring all that mixture together. and once it's come together, but not quite combined, get rid of the fork and get your hands in there. gather those sorts of blobby bits up and just kind of bring them together with your hands. OK so that's ready. I'm just going to clear the decks and we're going to get rolling. I've got some plain flour here I'm just going to dust my table generously I just rub it a little bit on the rolling pin for good measure and then just dump your dough right in the middle there. so just bring it together, to be nice and combined and then just give it a little sprinkle on top as well. so, it doesn't stick and then I'm not trying to roll this out super thin or anything. I just want to do about 3 centimeters thick so really gently with your rolling pin. that'll probably do, I hardly rolled it at all. and I've got here nice, fluted cutter, you can use plain cutters you can use any cutter your like. this is about 2 inches wide, about 5 centimeters in diameter. I'm just going to get some of that flour on it. so it doesn't stick and just chomp away. And just put that onto a baking tray that's been lined with paper. All right, so they're on my tray. it doesn't matter if they bake and stick together, that's almost better actually because you can pull them out. But there's just one more thing I need to do and that is give them all a lovely glossy coat. and I do that just whipped up a bit of egg here. just one egg, whisked it up and I'm just going to brush the tops of them. and I've got quite a bit of dough leftover and you could reroll that but just be aware that if you squish that all together and reroll it and stamp it out and the scones you get are going to be a little bit tough. so do what you like.

that's how you make scones, and I am now surrounded by scones which is basically the best thing ever. and you can be simple and just do them like that or like with these guys you could maybe fold some raspberries through them which I did. so, you can see all the lovely/ raspberries in there (smell really nice). or just keep it simple. and there's a few ways you can enjoy eating your scones. You can just eat them with butter, but the best way of eating them is to have them with clotted cream and jam. There're few arguments going on between Devon and Cornwall whether to put the jam on first or the clotted cream. but I don't really care if it's going in my mouth. so, I'm just going to cut my scone and I'm going with Cornwall on this one and I just put my jam on first, so nice little blob of jam and then top that with a nice bit of clotted cream. really soft and fluffy but not like a sponge cake but just really delicious and rich. If you like that recipe and you want to see more recipes, then do subscribe to my channel by clicking on the link up there loads of recipes already there.