

## ENGLISH TEA SCONES

*This recipe come from my good friend, Denise, in the U.K. English scones bear no resemblance to the ones you'll find in our American coffee houses.*

Plain flour	8oz (225g)
Baking Soda	1 teaspoon
Cream of tartar	2 teaspoon
Salt	¼ teaspoon
Butter	1½oz (40g)
Caster sugar	1½ oz (40g) <i>Caster is superfine baking sugar</i>
Milk	5 fl.oz (150ml)



- Heat oven to 220°C (425°F, gas mark 7)
- Sift flour, baking soda and cream of tartar together
- Rub in butter until mixture resembles fine breadcrumbs
- Stir in sugar
- MIX well – add all milk – mix together with table knife to soft dough (Not sticky)
- Knead mixture very gently
- Turn mixture out on floured board
- Roll out gently (or flatten) to a thickness 1in (2½cm)
- Cut out as many rounds as you can. Use Plain cutter 2in (5cm)
- Bring scraps together gently and re-roll out – cut out more
- Place rounds onto non-stick (or lightly floured) baking tray
- Bake immediately for 12 minutes until light brown. Cool on wire rack. Makes 8 scones.

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