

Less than 45 minutes

Makes 6-8

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Ingredients:

- 2 cups (300g) flour + extra for dusting
- 1 Tbsp (15ml) baking powder
- ½ tsp (3ml) salt
- 2 Tbsp (30ml) castor sugar
- ⅓ cup (80g) butter, chilled
- 1 extra-large egg
- ½ cup (125ml) milk
- ½ cup (125ml) whipped fresh cream, for serving

Quick jam (optional):

- ¼ cup (60ml) sugar
- ½ cup (125ml) hulled fresh strawberries or frozen red berries
- 1 Tbsp (15ml) lemon juice

Method:

1. Preheat oven to 200°C and lightly dust a baking tray with flour.
2. Sift flour, baking powder, salt and castor sugar together.
3. Rub butter into flour mixture until it resembles breadcrumbs.
4. Mix egg and milk together.
5. Add egg mixture to dry ingredients and, using a butter knife, mix gently until mixture just comes together and forms a soft dough.
6. Turn out onto a lightly floured surface and pat into a 3cm-thick square.
7. Cut out scones using a 6cm round cutter. Re-form excess dough and cut out more scones.
8. Place on prepared baking tray.
9. Bake for 15-18 minutes or until golden-brown and scones make a hollow sound when tapped. Cool on a wire rack.

10. For jam, place sugar in a microwave-safe bowl and melt on high for 2 minutes.
11. Add berries and lemon juice and microwave for 6-7 minutes or until mixture becomes syrupy. Set aside to cool and thicken slightly.
12. Serve scones with jam and dollops of whipped cream.