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):

- ½ 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.