



Devonshire Scones



Ingredients



450 grams Self-Raising Flour



50



50 grams castor sugar



1 

1 egg



1 teaspoon Salt



100



100 grams margarine or butter



250



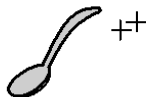
250 ml Milk



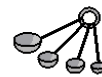
Equipment



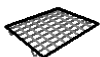
Mixing Bowl



Spoons



Measuring Spoons



Cooling Rack



baking tray



cutters



Pastry Brush



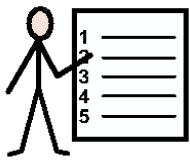
Rolling Pin



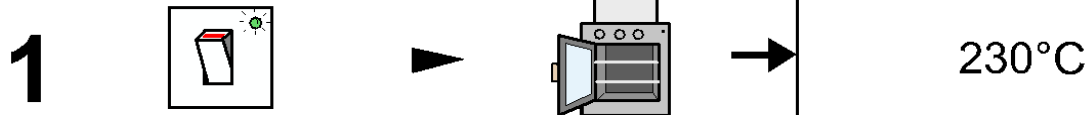
White Chopping Board



Measuring Jug



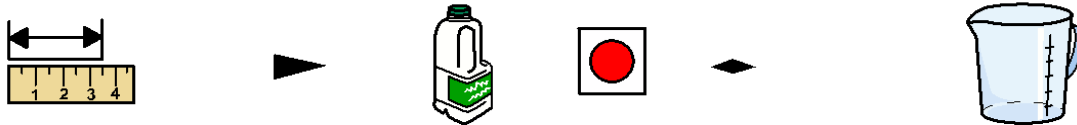
Method



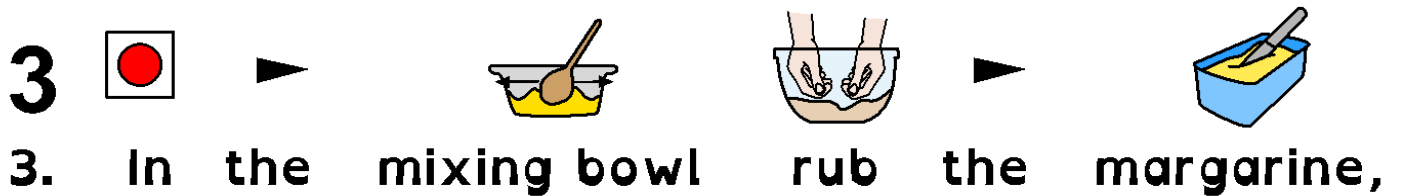
1. Turn on the oven to 230 degrees



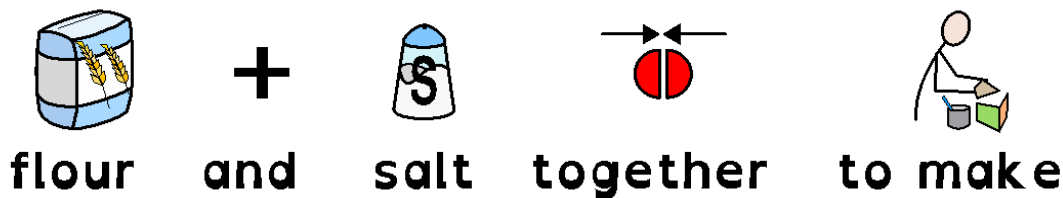
2. Weigh the margarine, sugar, flour and



measure the milk in a measuring jug.



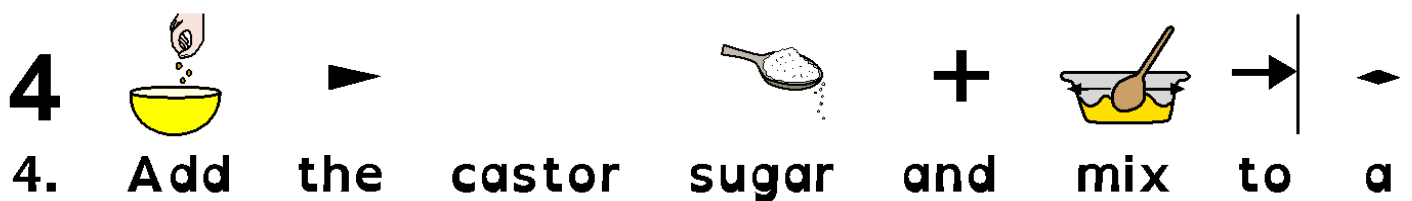
3. In the mixing bowl rub the margarine,



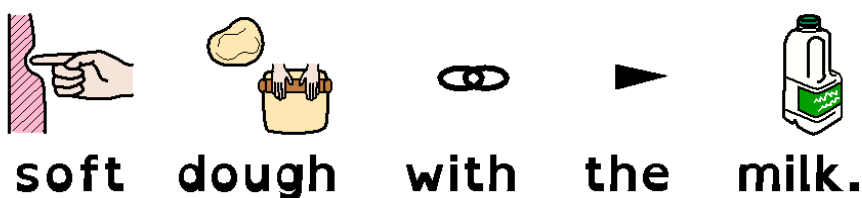
flour and salt together to make



bread crumbs.



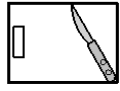
4. Add the castor sugar and mix to a








soft dough with the milk.

5      




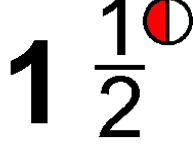

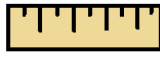

5. Empty the mixing bowl onto a



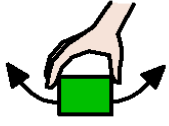




White chopping board.

6     

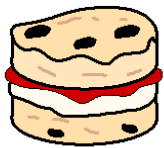
6. With the rolling pin, roll out the

dough to 1 1/2 centimetre thickness

7     



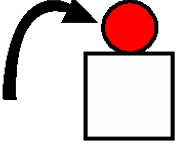

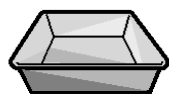
7. Using a cutter, make 20



scone rounds.

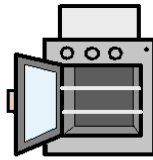
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8. Grease the baking tray and place the

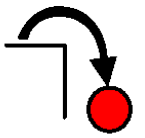
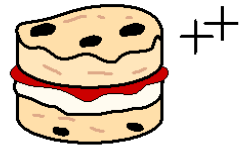
scones onto the baking tray.

9

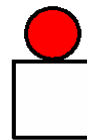
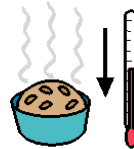
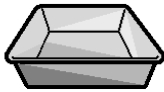


9. Bake in the oven for 10 minutes.

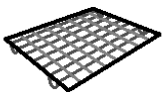
10



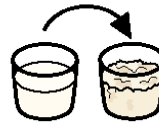
10. When cooked take the scones off



the baking tray and cool on the



cooling rack.



Serve with Jam and Clotted Cream.