**EASY SCONES**

**Ingredients.**

350g self-raising flour

¼ tsp salt

1 tsp baking powder

85g butter (cubed)

3 tbsp caster sugar

175ml milk

1 tsp vanilla extract

Beaten egg to glaze

**Method**

* Heat oven to 220C/fan 200C/gas 7.
* Put flour, salt and baking powder into a bowl and mix.
* Add butter cubes, then rub in with your fingers until the mix looks like fine crumbs then stir in the caster sugar.
* Put 175ml milk into a jug and heat in the microwave for about 30 secs until warm, but not hot.
* Add 1 tsp vanilla extract.
* Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.
* Scatter some flour onto the work surface and tip the dough out, then fold the dough over 2-3 times until it’s a little smoother. Pat into a round about 4cm deep.
* Take a 5cm [cutter](https://www.bbcgoodfood.com/howto/guide/baking-equipment) (smooth-edged cutters tend to cut more cleanly, giving a better rise) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. You may need to press what’s left of the dough back into a round to cut out another four.
* [Brush](https://www.bbcgoodfood.com/content/test-best-pastry-brushes) the tops with a beaten egg, then carefully place onto the hot baking tray.
* Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.