



# CLASSIC TEATIME SCONES

*It's a British classic and is at the heart of the 'cream or jam first' debate. Simple to master and can be whipped up in a matter of minutes - you really can't go wrong. We served ours with Rodda's Clotted Cream and Bonne Maman Rhubarb, Strawberry or Raspberry Conserve.*

Prep time 20 minutes | Cook time 12-15 minutes | Serves 18

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450g self-raising flour plus extra for dusting  
1 teaspoon baking powder  
100g cold butter, cut into cubes  
50g caster sugar  
2 medium Clarence Court hen eggs, plus 1 beaten  
Milk

To serve:  
Rodda's clotted cream  
Bonne Maman jam

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Pre-heat the oven to 200°C/180°C (fan). Line two baking trays with greaseproof paper.

Put the flour and baking powder into a large mixing bowl, add the butter and rub it into the flour with your fingers until you create a fine breadcrumb texture. Stir in the sugar.

Crack the eggs into a measuring jug and top up with enough milk to reach 270ml. Make a well in the centre of the flour mix and pour in the eggs and milk. Stir using a dinner knife to start, then use your hands to form a rough dough. Tip out on to a lightly floured work surface and roll to a rough oblong around 2cm thick.

Use a 5cm cutter to cut out as many scones as possible then arrange over the two trays making sure they aren't too close to each other. Roll out the remaining dough and cut out more scones. When all the scones have been cut out, brush the tops with the beaten egg and place the trays in the oven to bake for 12 - 15 minutes or until pale gold in colour and nicely risen.

Allow to cool a little on a wire rack and serve warm, with clotted cream and your favourite jam.



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