



Scones

Have you always wanted to make your own scones? With this recipe you'll have it done in no time. All ingredients you'll need are self-raising flour, butter, sugar, milk, flour and a pinch of salt. The scones are baked in the oven and you can choose to serve it with strawberry jelly and clotted cream, which is delicious for a high tea. Keep reading if you can't wait to find out how to easily make your own scones.

Boodschappenlijstje



Patisse Cookie Cutter Round Set/5

P02008
€5.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



PME Plastic Rolling Pin 22,5 cm

PP86
€5.85

Ingredients

- 45 g unsalted butter, cubed
- 230 g self-raising flour
- 35 g caster sugar
- Pinch of salt
- 115 ml milk (+ extra for brushing)
- Extra flour for dusting

Supplies

- Patisse Baking Paper Sheets 38x30 cm
- Patisse Round Cookie Cutter Set/5
- PME Smooth Plastic Rolling Pin 22.5 cm
- Mixing bowl
- Mixer

Step 1: Preheat the oven

To make the scones, first preheat the oven to 220°C / 428°F (fan oven 200°C / 392°F) and line a baking tray with a sheet of baking paper.

Step 2: Make the scone dough

In a mixing bowl, combine the self-raising flour, butter, sugar, and a pinch of salt. Using an electric mixer fitted with a paddle attachment, mix until the mixture resembles fine crumbs. Then, with the mixer on low speed, gradually add the milk until the dough starts to clump together.

Turn the dough out onto a floured surface and knead by hand for a few minutes until soft.

Step 3: Shape the dough

Roll the dough out on a floured surface to about 3 cm thick using the PME plastic rolling pin. Use the Patisse round cookie cutters to cut out circles and place them on the lined baking tray. Gather the remaining dough, re-roll, and repeat until all dough is used.

Step 4: Bake the scones

Brush the tops of the scones with a little milk and bake for 11-14 minutes until lightly golden. Watch carefully to avoid over-browning. Let them cool on the baking tray.

Optional: Serve with strawberry jam and clotted cream.

Tip for homemade clotted cream: Mix equal parts crème fraîche and mascarpone. Don't overmix, or the clotted cream will become runny.

Step 5: Enjoy these Scones!