

Wholemeal Scones

Ingredients

200g SR Wholemeal and SR mixed
½ tsp salt
25g margarine
2 teaspoons sugar (optional)
milk to mix

Equipment

Bowl and sieve
Baking tray and pastry cutter
Knife, measuring jug



Method

1. **Set oven** to 220C, Gas mark 7.
2. Lightly grease a baking tray.
3. **Sieve** the flour into a large mixing bowl.
4. **Rub the** margarine into the flour using the fingertips, until it resembles fine breadcrumbs.
5. Make a well in the centre, and then use a table knife to work in milk. Add enough milk to make soft but not sticky dough.
6. Lightly push the dough together.
7. **Roll out** to 3 cm thick.
8. Using a 5cm cutter cut into rounds.
9. Place scones on baking tray and glaze with a little milk.
10. Bake for 10-15 minutes until well risen and golden brown.
Cool on a wire.

