



## Scones



Makes 12

This recipe should take the mystique out of scone making. Ensure the oven is hot, the NUTTELEX well chilled and don't overhandle the dough.

### Ingredients:

- 1 tablespoon NUTTELEX  
(take straight from the refrigerator)
- 2 cups self-raising flour (suggest you try a cream of tartar raised flour)
- 3/4 cup milk

### Method:

1. Place flour in bowl, add NUTTELEX and rub into flour using fingertips. (Mixture should look like bread crumbs).
2. Add all of the milk at once and mix lightly to form a soft dough.
3. Turn onto a lightly floured board and knead with fingertips until smooth (approx. 10-15 times).

4. Roll out 2cm thick and cut into 12 pieces using a cutter or knife.
5. Brush tops of scones with extra milk. Place on an ungreased baking tray and bake at 220°C for 10-15 minutes, or until sides of scones are set and tops are golden brown.

### Variations:

**Wholemeal scones** – Follow the basic recipe substituting wholemeal self-raising for white flour and increase milk to 1 cup.

**Date scones** – Add 1/2 cup chopped dates and 1 tablespoon caster sugar to plain or wholemeal scones mixture.

**Cheese scones** – Follow the basic recipe substitute water for the milk and add 2/3 cup of grated tasty cheese to flour. Sprinkle a little paprika on top before baking.