



Dragon Tea Party Scones

Ingredients

225g self-raising flour

50g cold butter, cubed

25g caster sugar

50g sultanas
(optional)

A pinch of salt

120ml milk, plus some
extra for brushing

Equipment

Mixing bowl

Round cutter

Baking tray

Rolling pin

Method

1. Preheat your oven to 220°C / Gas Mark 7.
2. Grease a baking tray with butter.
3. Place the flour and salt into a mixing bowl and add the butter cubes.
4. Rub the mixture together with your fingertips until it looks like breadcrumbs.
5. Carefully stir in the sugar and sultanas (if using).
6. Add the milk to the mixture and stir well.
7. Turn the mixture out onto a work surface and knead it together with your hands until the dough is fairly stiff.
8. Roll out the dough until it is about 2cm thick and use the cutter to cut out circles of dough.
9. Place the scones on a baking tray and brush them with milk, then bake in the oven for 12-15 minutes.
10. Leave your scones to cool before enjoying them with butter and jam!