

## **SCONES RECIPE**

**As demonstrated by Maria Brennan of The Victorian Bakery**

Preheat your oven to 400-450F.

2 lbs All-Purpose flour  
6 ozs butter, very cold  
2 ozs sugar  
.5 ozs (½ oz) baking powder  
Pinch of salt  
4 ozs dried fruit  
1 lb milk  
3 eggs, beaten

beaten egg and sugar in separate bowls for dipping scones

Place your flour, butter, sugar, baking powder and salt in a bowl. Rub in the butter.

Add dried fruit.

Add milk and egg mixture and use your hand or a bowl scraper to bring the dough together.

Tip the dough out onto a floured surface and flatten.

Cut with a scone cutter.

Dip scones in beaten egg first and then in sugar.

Bake for 20-30 minutes, depending on your oven.