

Scones

<p>500 gr sr flour 125 gr caster sugar 125 gr butter, non-dairy spread ½ pint milk or soured milk, or cream</p> <p>Optional: 100 gr raisins, chocolate chips, cherries, cranberries</p> <p>Gluten free: use gluten free flour plus 1 teasp. Xanthan Gum</p> <p>Vegans: use non-dairy spread and oat or rice milk</p>	<p>In a large mixing bowl add flour butter and sugar. Mix together, gradually add the liquid until you have a soft dough. If it is too soft add a small amount of flour.</p> <p>Place dough on a floured surface and pat to ½” thick. Using a suitable cutter, cut the scones. You can also roll by hand and pat gently onto a baking tray.</p> <p>Cook at 190° C Gas 6 for 15 minutes. Allow to cool and then serve with jam and clotted cream.</p> <p>Alternatives, creme fraiche or whipped double cream or oat crème fraiche for vegans</p>
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