

## SCONES

SERVES: 24 scones

PREP TIME: 15 min

COOK TIME: 20 min



### INGREDIENTS:

- 1 kg self-raising flour
- 5 ml baking powder
- 100 g sugar
- 10 ml salt
- 250 g butter, cubed
- 4 eggs
- 250 ml yoghurt

### METHOD:

1. Preheat the oven to 180°C.
2. Sift the flour and baking powder.
3. Add the sugar and salt to the flour.
4. Add the butter cubes to the flour mixture and rub in the butter until there is a bread crumb consistency.
5. Add the yoghurt and then the eggs one by one and mix until combined.
6. Do not overwork the mixture.
7. Place pastry on a floured surface and flatten until about 2 cm thick.
8. Flour a pastry ring and cut out desired shape.
9. Place onto a greased baking tray and bake until golden (approximately 20 minutes).

Enjoy!

### TOP TIPS

Pre-cut scone dough can be frozen and baked at a later date directly from frozen.