



Buttermilk Scones

Recipe by: Sonja Edridge

Serves: makes 8

Cooking: 1hr

Difficulty: Easy

Ingredients :

- 450g plain flour
- 3 tsp baking powder
- pinch salt
- 150g butter, diced
- 80g caster sugar
- 150ml buttermilk
- 2 eggs beaten

Methods :

- Preheat the oven to 200°C. place all dry ingredients in a mixer and slowly pulse in butter. Place dough in a bowl.
- Mix the eggs and buttermilk and gently fold into prepared dough. Tip dough onto a floured surface and mould into a rectangle 2-3cm high. Cut across lengthways then across into 8 equal squares.
- Bake for 12-15 min, cover with foil and cook for 2-4 minutes until just cooked in the centre.
- Serve with Jam of choice.