



## A Simple scone recipe

### Ingredients

- 200g (8 oz) Acorn Bank Flour – or 100g of Acorn Bank Flour and 100g plain white flour to get a slightly lighter texture
- 4 teaspoons baking powder
- 1 tablespoon brown sugar
- 50g butter
- 150 ml (1/4 pint) of milk

### Method

Pre-heat the oven to 220°C.

Dust a baking tray with flour.

Measure the flour and baking powder and then sieve into a mixing bowl.

Stir in the sugar.

Add the butter and rub it into the dry ingredients with your fingers, or use a fork to help mix it.

Gradually stir in the milk until it comes together into a soft dough, you may not need all the milk.

Dust a work surface with flour then gently flatten the dough out with your hands until it is about 3cm thick.

Use a pastry cutter to cut out circles of dough and put them onto the prepared baking tray.

Bake for 15-18 minutes until the scones are golden brown.