



# RECIPE SCONES

**KANE POLLARD**

## INGREDIENTS

1kg self raising flour (extra for dusting)  
800ml milk  
100g butter  
100g cream

## METHOD

1. Pre-heat oven to 190 degrees
1. Place milk, butter and cream in a pot on a low heat. Heat until just melted.
1. Add the flour to a large mixing bowl and create a well in the centre.
1. Pour the warm milk mixture into the well, then fold the mix together until just combined.
1. Turn the mix out onto a large, well floured chopping board.
1. Dust flour across the top and press gently until the dough is until it's a consistent 2cm thick.
1. Pull the top of the dough sheet down 2/3 of the way, repeat from the right, then the left to create layers.
1. Roll the top of the dough over to meet the bottom, then press out with floured hands to 3 cm thick
1. Using a scone cutter, cut the dough to create round cakes of dough. Place on a lined baking tray.
1. Gently bring the dough together and repeat the process for a second press.
1. Bake for 9-12 minutes until the top and bottom have a light brown colour. Allow to rest for 2 minutes, then serve.

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