



Country Women's Association of WA (Inc)

#notjustteaandscones

Can you picture yourself as a Scone Queen (or King)?

Try our **Easy Scone** recipe below:



CWA Tips for Great Scones

- ✓ Start by turning on the oven to at least 220°C and put the baking tray in the oven to heat.
- ✓ A high-sided baking dish will ensure more evenly cooked moist scones.
- ✓ Always use good quality flour.
- ✓ Try to use butter rather than margarine.
- ✓ Handle as little as possible. A soft mixture rises best.
- ✓ Work quickly – get scones in the oven as soon as possible after adding moisture to the recipe.
- ✓ Flour on the bench and hands makes mixture easier to handle.
- ✓ Use a knife in a cutting action to mix the ingredients so as not to overwork the dough.
- ✓ Place scones close together (touching) on the baking tray as they will support each other to rise well.



Easy Scones

- 2 cups of self-raising flour
- 1 dessertspoon butter (or margarine)
- 1 cup of full-cream milk
- 1 dessertspoon sugar
- 1 room temperature egg



1. Sift flour into a bowl. This aerates the flour to make it lighter.
2. In a microwave, melt butter (or margarine) and sugar together in a small cup. (Place a paper towel over the top of the cup to stop any splatter).
3. In a separate small bowl, add melted butter/sugar to the milk and then whisk in the egg with a fork.
4. Using a knife, gently mix the wet ingredients into the dry flour and turn out on to the bench which has been sprinkled with flour. (Add the liquid slowly as you may need a little more or less depending on the type and quality of flour – this can vary each time you make a batch of scones.)
5. Flour hands and lightly form dough into a flour coated ball. Do not overwork as this will make the dough tough.
6. Roll the dough gently but quickly to about 2-3 cm thickness.
7. Dip scone cutter or glass in flour and in one action push down firmly to cut the scone shapes and pull straight up to remove. Be careful not to twist the cutter as you push down as this will cause the edges to tear and the scones will rise lopsided. Repeat the process each time you cut a new scone. Keep gently gathering the mix together until all the dough is used.
8. Place on a pre-heated hot baking tray close together so they are touching (this helps them to rise straight).
9. Place in a hot oven (220°C) for 10 minutes. Serve with fresh whipped or clotted cream with your favourite jam and a steaming pot of freshly brewed tea.