

Recipes from the Millers



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.