

## BUTTERMILK SCONES

(Makes 12)

450g S. R flour  
2 teaspoon baking powder  
¼ teaspoon salt  
100g cold butter cut into small cubes  
1 egg  
85g golden caster sugar  
284ml pot buttermilk  
2 teaspoons vanilla extract  
Splash of milk

### **Method:**

1. Preheat oven to 200 degrees C/Gas 6 Lightly Grease baking tray.
2. Put the flour, baking powder, salt, and butter into a food processor until resembles breadcrumbs or rub with fingers. Mix in sugar.
3. Gently warm the buttermilk (don't throw away the pot) and vanilla in the microwave or pan. Using your largest bowl, quickly tip in some of the flour mix, followed by some of the buttermilk mix, repeating until everything is in the bowl. Use a knife to quickly mix together to form a dough – don't over mix it.
4. Tip onto lightly floured surface and lightly bring together with your hands a couple of times (the less it is handled the more fluffy the scones will be).
5. Press out gently to about 4 cm thick (do not roll) and stamp out rounds with 6cm cutter.
6. Spread out on a lightly greased and floured tray. Add a splash of milk into the buttermilk pot and glaze each scone (you can use egg instead).
7. Bake for 10-12 minutes.  
20-25 minutes. Transfer to a rack to cool.

