

light & fluffy tea scones

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INGREDIENTS

4 cups self-raising flour
300mls thickened cream
300mls water



METHOD

Heat oven to 200 degrees celcius.

In a large bowl mix together the three ingredients using a spatula or wooden spoon. The mix will be slightly sticky.

Sprinkle a surface with flour and tip out dough to knead until smooth. Roll the dough out to about an inch (2.5cm) thick. Using a circle cutter dipped in flour, cut out your scone shapes.

Lay out on a baking tray lined with baking paper and cook for about 12 minutes, until lightly golden on top.

Serve with jam and whipped cream.

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