



# Nana's Scones

BY LULU AND MAX

## You will need:

### Ingredients

- 3 Cups Edmonds Flour
- 6 tsp Edmonds Baking Powder
- 1/4 tsp Salt
- 75 g Butter
- 1 to 1 1/2 cups Milk + extra for Glazing

### Method

1. Preheat the oven to 220°C.
2. Sift the flour, baking powder and salt into a bowl. Cut butter in until the mixture resembles fine breadcrumbs.
3. Add 1 cup milk and mix quickly with a knife to a soft dough, adding more milk if needed. Knead a few times.
4. Lightly dust an oven tray with flour. Press scone mix out on floured bench or tray, cut into 12 even-sized pieces.
5. Place on oven tray, brush tops with milk and place in top half of oven to bake.
6. Bake scones for about 10 minutes or until golden brown. Remove from the oven and allow to cool.