

Scones

Flour, plain	225g	8oz
Baking Powder	1 tsp	
Margarine	50g	2oz
Sugar	40g	1 ½oz
Sultanas	40g	1 ½oz
Egg	½	
Milk	100ml	4fl oz

Sieve together the flour and baking powder. Rub in the margarine, add the sugar and sultanas. Whisk the egg and milk together, make a hollow in the flour and pour the liquid in, saving a small amount for brushing the tops. Mix lightly and roll out to approx 2cm (1in) thickness. Cut out with a 6cm (2½in) cutter, brush the scones with the remaining milk/egg mix. Place in the Remoska and cook for approx 15–20 minutes to pale gold.

Best served warm, sandwiched with whipped cream and jam.

