



How To Make Tea Scones

Gather your ingredients



STEP 1

Preheat the oven to
200c/375f/Gas mark 6



STEP 2

Add 450g of self-raising
flour to a bowl
Add 50g of sugar into the
bowl



STEP 3

Rub the flour 450g, butter 50g and sugar 50g together in a bowl using your fingertips



STEP 4

Beat the egg with a fork



STEP 5

Add the beaten egg with a drop of water/milk to make nice soft



STEP 6

Add Raisins (optional)



STEP 7

Put on a floured surface
and knead the dough



STEP 8

Roll with a rolling pin until
even



STEP 9

Cut with knife or pastry
cutter into circular shape



STEP 10

Brush with egg wash
(milk+egg)



STEP 11

Put into preheated oven
and bake for 15-
20minutes

Enjoy your Scones!!

