

Scones

★★★★☆ 3.9 | 142 ratings



By The BBC Food
team

Scones are the easiest British teatime treat and best eaten fresh from the oven while still slightly warm. Serve with clotted cream and jam, or simply a little butter.

Each serving provides 150 kcal, 3.5g protein, 20g carbohydrates (of which 3.5g sugars), 6g fat (of which 3.5g saturates), 1g fibre and 0.4g salt.

Ingredients

225g/8oz self-raising
flour

pinch of salt

55g/2oz butter

25g/1oz caster sugar

150ml/5fl oz milk (any
type)

1 free-range egg, beaten,

Method

1. Preheat the oven to 220C/200C Fan/Gas 7 and lightly grease a large baking tray.
2. Mix together the flour and salt. Using your fingertips, rub the butter into the flour until the mixture resembles fine breadcrumbs.
3. Stir in the sugar. Add most of the milk and mix to form a soft and slightly sticky dough. If the dough is a little dry, add more of the milk until you have the correct consistency (you might not need all the milk).

Prepare

Less than 30 mins

Cook

10 to 30 mins

Serve

Makes 10 scones

Dietary

Nut-free |

Pregnancy-friendly |

Vegetarian

to glaze (alternatively use a little extra milk)

4. Turn out onto a floured work surface and knead very lightly. Pat out into a round about 2cm/³/₄in thick.
5. Use a 5cm/2in cutter to stamp out rounds and place on the baking tray. Lightly knead together any remaining dough and stamp out more scones to use it all up.
6. Brush the tops of the scones with beaten egg (try to avoid letting any egg run down the sides as this will affect how the scones rise). Bake for 12–15 minutes, or until well risen and golden-brown.
7. Cool on a wire rack. Serve with jam and butter, or maybe some clotted cream.

Recipe tips

Feel free to customise your scones with dried fruit or a pinch of spice to make this basic scones recipe your own.

Scones are best eaten fresh, but they freeze well. Freeze any extras as soon as they have cooled. To eat, defrost at room temperature and then reheat in a hot oven for a few minutes.

When glazing scones, you can use beaten egg or milk. Egg gives a much deeper golden-brown colour than milk, but it doesn't affect the flavour.

If you are new to making scones, watch the recipe video for lots of tips.