


Plain Scones for Jammin' recipe scroll for your jars

Cut me out, roll me up and tie me to your jar with a bit of box string.
Or fold me in a card and stick around for the taste test.



Plain Scones for Jammin'

*Prep: 25 mins
Cook: 10-15 mins*

*What you'll need:
1 jar scone mix
40g cold butter
1 medium egg
85ml whole milk
Juice of half a lemon*

1. Heat your oven to 250C/Fan 230C/Gas 9. Dust a large baking tray with a little flour. Tip contents of **your jar** into a mixing bowl and combine with a spoon. Chop the **butter** into the bowl then use your fingertips to rub it in.

2. Crack the **egg** into a bowl and beat to break them up. Spoon out **1 tbsp of the egg** and set aside for later. Measure out the **milk** and add the **lemon juice**. Give it a stir - it should look a little curdled. Whisk in the beaten eggs. Add $\frac{3}{4}$ of the milk to the dry ingredients. Stir together to make a soft dough, adding more of the milk mixture as you need it.

3. Dust your work surface with flour and turn out the dough. Gently knead it to bring it together

4. and then pat it into flat round, roughly 3cm high. Stamp out scones with a 7cm cutter and put them on the baking tray. Bring the dough trimmings together and pat them back into a round 3cm high. Stamp out more scones and put them on the tray. Repeat till you have used all the dough - remember, the faster you work, the lighter your scones will be when they are baked.

5. Brush the tops of the scones with the beaten egg you saved in step 2, make sure it doesn't drip down the sides of the scones (this will hinder them rising). Sprinkle with a little extra caster sugar. Bake the scones for 10-15 mins, till they are risen, golden and feel light when you pick them up. Cool on a wire rack before spreading that jam.



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