



I use Neill's self raising soda bread flour for making scones and farmhouse soda bread, they are simple recipes but make delicious homemade bread and scones, you can check out their website at www.neillsflour.co.uk. These easy to follow recipes will tempt your taste buds and inspire you to get baking. If Neill's flour is not available in your local stores any good quality flour can be used successfully, just make sure that if the recipe requires self raising flour, buy a self raising one and likewise for plain flour etc.

Plain Scones

225g /8oz self raising flour
50g /2oz butter (pure butter)
25g /1oz caster sugar
150ml /1/4 pt buttermilk (approx)

oven temp.
220C/425F./gas 7
(preheat oven)

Method

Sift flour into a baking bowl
Rub in butter until it resembles fine breadcrumbs
Add sugar, mix well.
Add enough buttermilk to make a soft dough
Turn onto a floured surface and knead lightly
Roll out the dough to one & half cm / 3/4 inches thick
Use a small /medium cutter to cut out the scones
(small cutter will give you more scones)
Place on greased baking tray
Bake in a hot oven 10 -12 min. or until well risen & golden brown
Cool on a wire rack
Serve with butter or whipped cream and jam

SWEET SCONES

Add 25g/1oz extra caster sugar

FRUIT SCONES

Add 50g/2oz dried fruit to dry ingredients (sultanas /mixed fruit)
a dash of Baileys optional



CITRUS SCONES

Add a tablespoon of orange/lemon marmalade to the mixture

SAVOURY SCONES

Add 50g / 2oz grated cheese and some chopped chives/grated onion instead of caster sugar