

THE PERFECT NEW FOREST Scone

By Maja Palmer, Bartley Lodge Pastry Chef

Bakes up to 20



INGREDIENTS

- ✂ 2 eggs
- ✂ 900g plain flour
- ✂ 300ml milk
- ✂ 165g butter
- ✂ 180g icing sugar
- ✂ 62.5g baking powder

EQUIPMENT

- ✂ Mixing bowl
- ✂ Whisk (electric or manual)
- ✂ Flat baking tray
- ✂ Spatula
- ✂ Small bowls
- ✂ Greaseproof paper
- ✂ Scissors
- ✂ Circular pastry cutter
- ✂ Rolling pin
- ✂ Weighing scales
- ✂ Pastry brush

METHOD

1. Preheat your oven to 150 C/ Gas mark 2
2. Weigh all your ingredients out into separate bowls.
3. Mix your butter and plain flour together, then add your icing sugar and baking power in a large mixing bowl and mix together.
4. In a separate bowl combine your eggs (white and yolk) and milk.
5. Once you are happy with the consistency of both mixtures, add them together, continuing to stir as you pour the milk and eggs into the larger mixing bowl. Your mixture should begin forming a dough.
6. Set your dough aside and line your baking tray with greaseproof paper
7. Use some extra flour and sprinkle over your work surface. Then place the dough in the middle and begin rolling until the dough is 3cm deep
8. Use your circular cutter and cut up to 20 circles. Discard the excess once cut and then evenly place your circles onto your baking tray.
9. Take a pastry brush and spread some of your left over egg over each dough circle.
10. Place in the oven for 13 minutes or until golden in colour
11. *Voilà!* Your scones are perfection. Leave on the side for a short while to cool.

Enjoy with cream and jam