

Hassle Free Scones

Prep Time - 5 Minutes

Cooking Time - 10 Minutes

Makes Approx. - 7-10 Scones

Oven Temp - 475F/240C/Gas 9.

Here's what you'll need:

1 Cup/230g Self Raising Flour.

1 Pot/250g Buttermilk.

2 Tablespoons Sugar

Pinch Salt.

Method:

Sieve the Flour into a bowl and add the Salt and Sugar.

Mix Well.

Add about half the Buttermilk and stir the ingredients together. Add more as needed to make a dough.

Place onto a floured surface and cut out Scones.

Use leftover Buttermilk to wash the tops of the Scones.

Place on a Baking Sheet and Bake for approx. 10 Minutes or until golden brown. Cool on a Wire Rack.