THE ENGLISH TEAROOM

# *Mrs Hazlewood's Scones Recipe*

**Ingredients (for ca. 12 scones):**

- 450 g plain flour
- 2 teaspoons of baking powder (ca. 15 g)
- A pinch of salt
- 150 g butter at room temperature
- 80 g caster sugar
- 2 large eggs
- Milk (6 tablespoons, ca. 100 ml)

**Equipment:**

A large bowl
Baking tray
A fine sieve and a pastry brush
Whisk and a jug for mixing
Knife and a tablespoon
Rolling pin and pastry cutters
Cooling rack

Pre-heat the oven to 210°C (gas mark 7, 425°F).

| | |
|---|---|
| Begin by sifting the flour, baking powder and salt into a bowl. | |
| Cut the butter into small cubes and rub it lightly into the mixture until it looks like breadcrumbs, then sieve in the sugar. | |

The English Tearoom, Weißenburgstraße 29, D-70180 Stuttgart, Inhaberin: Lynn Hazlewood
Telefon: +40 (0)711 51 87 40 06, hello@the-english-tearoom.de, www.the-english-tearoom.de

| | |
|---|---|
| Beat the eggs and 6 tablespoons of milk together and start to add this to the rest, mixing the dough with a palette knife. Save a little of the egg and milk mixture to brush over the scones at the end. | |
| When the dough starts to come together, finish off with your hands. It should be slightly sticky but not too wet. If it is too dry add some more milk, a teaspoon at a time. You know the dough is ready when it comes away from the sides of the bowl. | |
| When you have formed the dough into a ball, tip it on to a lightly floured surface and roll it into a circle at least 1 inch (2.5 cm) thick. Be very careful not to roll the dough too thin; the secret of well-risen scones is to start off with a thickness of no less than an inch. If you're not sure you can measure the dough. | |
| Cut out the scones by placing the cutter on the dough and giving it a sharp tap – don't twist it, just lift it up and push the dough out. Carry on until you are left with the trimmings, then bring these back together to roll out again until you can cut out the last scone. | |

| | |
|---|---|
| Place the scones on a lightly greased baking tray, brush them lightly with the rest of the egg and milk mixture and dust with a little flour.<br><br>Now bake on the top shelf of the oven for 10-12 minutes, or until they are well risen and golden brown, then remove them to a wire rack to cool. | |
| Scones taste best when they're fresh from the oven. If you don't eat them all on the day of baking freeze them and once they have defrosted warm them before serving. | |

Scones are at their most delicious served with strawberry or raspberry jam and clotted Cream!

Find out more about the British tradition of „Cream Tea" at www.Roddas.co.uk and www.creamteasociety.co.uk