**Scones**

*You’ll need:*

o   2.5 cups self-raising flour

o   ¼ tsp salt

o 2 tbsp butter

o   1.25 cups half milk, half water or skim milk or buttermilk

*Method:*

Preheat oven as hot as possible.

Mix ingredients together and gently roll out dough until it is several centimeters thick.

Cut out rounds with an inverted glass

Cook on a greased tray or baking paper, each scone touching the other.

Bake for 15 minutes, or until brown on top.

Take out and AT ONCE wrap in clean towel to soften a bit.

Serve hot and fresh.

*Note: can be brushed with beaten egg or milk before cooking for a glossy top.*

I cook mine in a lamington pan ̶ the ones on the side keep their shape better in that.  This amount will nicely fill a lamington pan.