



Basic Scones

Fruity or Cheese

INGREDIENTS

- 225g plain flour
- 50g cold butter
- 25g lard or vegetable shortening
- ½ tsp salt
- ½ tsp baking powder
- 150ml buttermilk or milk

For Cheese Variation:
Add 75g grated cheddar cheese

For Fruit Variation:
Add 75g dried fruit (sultanas, currants, or mixed dried fruit)



DIRECTIONS

1. Preheat oven to 200°C. Line a baking tray with parchment paper.
2. Sift flour, salt, and baking powder into a large bowl.
3. Cut butter and lard into small cubes and rub into flour until resembles breadcrumbs.
4. Add cheese for cheese scones or dried fruit for fruit scones now.
5. Make a well in centre and pour in milk. Mix gently until dough forms.
6. Turn onto floured surface and knead very lightly.
7. Roll or press out to 2cm thickness. Cut into circles with a cutter.
8. Place on baking tray and bake for 12–15 minutes until golden.
9. Serve warm with jam and clotted cream.