

**Devon scones 😊**

**Ingredients**:

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| 350g  1 tsp  85g  3 tbsp  175ml  1 tsp  Squeeze  1  ¼ tsp  Some | Self-raising flour  Baking powder  Butter cut into cubes  Caster sugar  Milk  Vanilla extract  Lemon juice  Egg  Salt  Jam and clotted cream |
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**Method**:

* Put the flour, salt and baking powder into a large bowl – and mix!
* Add to this the cubes of butter and rub between your fingers until the mixture looks a little like breadcrumbs.
* Now stir in the sugar.
* Pour the milk into a jug, add the vanilla extract and a squeeze of lemon juice. Warm in the microwave for 20 seconds.
* Into the middle of the flour mixture pour in the milk and stir using a knife or metal spoon.
* Onto a floured surface tip out the dough and make sure it is all mixed together. Pat it out so that it forms a rough circle that is about 3-4 cm deep.
* Using a glass or a pastry cutter carefully cut out 8 scones.
* Brush these with a beaten egg and then bake in an oven at 160c for 10 minutes.
* Serve with jam and clotted cream 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739