

Michael Caines' Scone Recipe

Michael Caines (MBE) has very generously given ELF his recipe for making delicious scones to bake for your ELF Cream Tea events.

Ingredients:

250g Plain Flour
60g Butter
40g Icing Sugar
2tsp Baking Powder
1 Egg
62ml Milk

Method:

Pre-heat a 170c oven.

In a mixing machine bowl, cream together the butter and icing sugar.

Sieve the flour and baking powder into the creamed butter and sugar carefully.

When the mix is a crumble texture, add the eggs and then the milk.

Bring together and mix for about one minute.

Rest the dough for 30 minutes and then roll and cut out.

Bake in the centre of the oven for 40 minutes or until golden brown on top.