

Norma Allen's – Plain Scones Recipe

1st prize \$50 plus ribbon (section K 51 & 62)

4 cups SR flour
1 cup cream
1 1/2 cups milk
1 teaspoon
baking powder
Pinch salt

Sift dry ingredients into a large mixing bowl. Make a well in the centre
Add combined milk and cream. Stir with a flat sided knife until the mixture forms a soft dough.

Transfer the dough onto a lightly floured flat surface and knead lightly.
Pat the dough very gently into shape until it is about 2cm thick.

Cut the scones out with a scone cutter (dipped in flour to prevent scones sticking to the cutter) Remember not to twist the cutter as this will cause the scones to cook in a lopsided manner!

Place on greased oven tray and cook in hot oven (200 C) for about 12 minutes until the scones are lightly brown.



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2/107 Campbell St Narooma, NSW 2546
whackersphotos@hotmail.com Tel: 02 4476 5101