

Stove Top Scone Recipe

3 cups Self-raising Flour

80g Butter, cubed

½ - ¾ cup Milk

Jam and Whipped Cream, to serve

Make sure your milk is quite cold; it gives a much better scone.

Put flour into the mixing bowl. Rub butter through until it resembles bread crumbs.

Make a well in the centre and pour in ½ cup of milk. You can always add more but you can't add less.

Using a knife "cut" the milk into the mixture. It will be quite stiff because you are using less milk than the usual recipe.

Remember we don't lose moisture so we use less.

Turn mixture out onto a floured board and knead lightly.

Flatten to about 2 cm and cut into either circles using a glass or I just cut them into squares.

Line your skillet/casserole pan with glad bake and place the scones in touching. (this makes them rise beautifully)

Put on stove top on low heat. Yes this is different to normal scones where you need high heat.

After about 10 minutes, turn scones over.

After 5 min more turn off. Serve warm with jam and cream.