

Scones

Ingredients

500g/1 lb 2 oz Bread Flour, plus extra for dusting

2 medium eggs, beaten, plus 1 egg, beaten for egg wash

75g/3 oz caster sugar (granulated sugar pulsed several times in a food processor)

30g/ 1 oz baking powder

75g/ 3 oz butter, softened

230ml/8 fl oz milk

100g/ 3 ½ oz golden raisins

1. Line a baking tray.
2. Put all ingredients except the egg wash and golden raisins into a food mixer and, using a paddle blade, mix for about 2 minutes on slow speed. If mixing by hand this will take about 5 minutes.
3. Incorporate the golden raisins into the dough and tip out onto a lightly floured surface. Using a rolling pin, roll out the dough to about 5 cm/2 inches thick, then, using a round cutter, cut out the scones (a 2-3 inch cutter is best).
4. Put the scones on the baking tray and brush the tops with the egg wash. Chill the egg washed scones in the fridge for 30 minutes to help with a straight rise.
5. Preheat the oven to 425°.
6. Remove the scones from the fridge and brush the tops again with the egg wash, being careful not to let it dribble down the sides as this will hinder their rise in the oven. Bake for 15 minutes, then transfer to a wire rack to cool a little.
7. Serve warm.