

# SCONES

## Scones



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

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### **Ingredients :** 6

- 750 g plain flour - 80 g castor sugar - 150 g butter (cubes) - 3 level tbsp baking powder - 300 ml milk - 2 pinches of salt - jam and cream (optional)

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1. Pre-heat oven to 220° 425°F gas mark 7
2. Place all dry ingredients plus the butter and milk into the Pâtissier bowl. Process for a approximately one minute until a sticky dough is formed. Add a little more milk through the feed tube if necessary.
3. On a well-floured surface knead the dough lightly. Roll out to approximately 1.5 cm. Cut out the scones with a 6 cm round cutter.
4. Brush lightly with milk or beaten egg if preferred. Place in the oven. Cook for 10-15 minutes.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■