**Scones**

**Ingredients**

200g Self Raising flour

50g soft margarine

125ml milk

Optional

1 tbsp caster sugar

1tbsp dried fruit

100g cheese and a ¼ tsp mustard if making savoury

**Equipment**

Chopping board

Vegetable knife

Mixing bowl

Mixing spoon

Weighing scales

Biscuit cutter

Cooling rack

**Method**

1. Turn the oven on to gas mark 7 / 220°C
2. Sieve the flour into a bowl and add the margarine.
3. Cut the margarine into small squares with a knife and then ‘rub in’ until it is like breadcrumbs.
4. Add the sugar or dried fruit, stir.
5. Pour in 100ml of the milk and stir with a knife into a soft dough (add more milk if needed).
6. Pat the dough out until it is 2cm thick.
7. Use biscuit cutters to cut out about 6 scones.
8. Place on a greased baking tray.
9. Glaze each scone with the rest of the milk.

10. Bake for 10-15 minutes.

11. Leave the scones to cool.