

# St George's Day Recipe

Enjoy a traditional afternoon tea to celebrate St George's Day!

## Ingredients:

225g self raising flour

pinch of salt

55g butter

150ml milk

25g caster sugar

1 egg



## Method:

1. Preheat the oven 220c and grease a baking tray.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the sugar and then the milk to get a soft dough.
4. Turn on to a floured surface and knead lightly.
  5. Pat out so it is approx 2cm thick.
6. Use cutter stamps and place on the baking tray.
7. Brush the tops of the scones with a beaten egg.
8. Bake for 12-15minutes until risen and golden.
9. Leave to cool and then serve with butter, jam or be extra daring and serve with clotted cream.

(For extra treats add dried fruits or cinnamon)