



Herb Scones

Ingredients:

- 6 cups SRF
- 1 tablespoon salt
- 1 cup fine chopped herbs
- 3 cups milk or cream
- ½ cup melted butter

Method:

1. Turn the oven onto 190-200 degrees.
2. Line 2 baking trays with folded baking paper.
3. In a large bowl place 6 cups of Self Raising Flour.
4. Add 1 tablespoon of salt.
5. Fine chop approximately 1 cup of herbs and add them to the bowl.
6. Measure 3 cups of milk or cream and add it to the flour.
7. Mix the milk into the flour with a wooden spoon, be careful not to overmix.
8. Once the dough has come together, turn it onto a floured board and pat it into a rectangular shape about 4cm high. Cut the dough into approx. 16 equal sized pieces and **gently** roll them into a scone shape.
9. Place the scones onto the tray, fairly closely together so that as they rise they support each other (approx. 16 per tray).
10. Place the scones in the oven for around 15 minutes or until golden and not doughy in any way.
11. Remove from the oven and brush the tops and bottoms with a little melted butter before serving.