

English Scones

How to Bake by Paul Hollywood, p. 205

Serves: 15 small scones

Scones

500g (1lb 2oz) strong white bread flour, plus extra for dusting

6 Tbsp 80 g (3 oz.) unsalted butter, cut into pieces and softened, plus extra for greasing

80 g (3 oz.) caster sugar

2 medium eggs, lightly beaten

5 tsp. baking powder

250 ml (9fl oz.) full-fat milk

To finish

1 medium egg, beaten with a pinch of salt

To serve

Butter or clotted cream

Strawberry, raspberry or other jam



Photograph Henri T. de Hahn

1. Heat your oven to 220C (428F). Lightly grease 2 baking trays with butter and line with baking parchment or silicone paper.
2. Put 450 g of the flour into a large bowl and add the butter. Rub the flour and butter together with your fingers to create a breadcrumb-like mixture.
3. Add the sugar, eggs and baking powder and use a wooden spoon to turn the mixture gently, making sure you go right down to the bottom to incorporate all ingredients. Add half the milk and keep turning the mixture gently with the spoon to combine. Then add the remaining milk, a little at a time, and bring everything together to form a very soft, wet dough. You may not need to add all of the milk.
4. Sprinkle most of the remaining flour onto a clean surface. Tip the soft dough out onto it and sprinkle the rest of the flour on top. The mixture will be wet and sticky. Use your hands to fold the dough in half then turn it 90 degrees and repeat. By folding and turning the mixture in this way, ie. 'chaffing', you incorporate the last of the flour and add air. Do this a few times until smooth dough is formed. If the mixture becomes too sticky, use some extra flour to coat it or your hands to make it more manageable. Be careful not to overwork your dough.
5. Sprinkle a little more flour onto the work surface and the dough, then use a rolling pin to gently roll up from the middle and then down from the middle. Turn the dough 90 degrees and continue to roll and pat it out with your hand until about 1 inch thick. 'Relax' the dough slightly by lifting the edges and allowing the dough to drop onto the surface.
6. Using a 2 ¾ inch pastry cutter dipped in flour to prevent sticking, stamp out rounds and place on the baking trays. Don't twist the cutter, just press firmly, then lift up and press the dough to cut more. You can keep doing this, but after re-rolling twice, the scones will be less fluffy.
7. Leave the scones to rest for a few minutes, then brush the tops with the beaten egg mixture to glaze. Be careful to glaze only the top of the scones –if it runs down the sides it will stop them rising evenly.
8. Bake for 15 minutes or until the scones are risen and golden brown. Leave to cool, then split the scones and add butter for clotted cream and jam to serve.