Buttermilk scones

Equipment:
Cake pan
Large bowl
Flat bladed knife
Round shape cutter
Cup measures: 1, ½
Tablespoon measure scales

Ingredients:
3 1/2 cups self-raising flour
2 tablespoons caster sugar
60g butter, chopped
1 1/2 cups buttermilk
salt
What to do:

• Preheat oven to 220°C/200°C fan-forced.
• Grease and flour a cake pan.
• Place flour, sugar and a pinch of salt in a large bowl.
• Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.
• Make a well in the centre. Add buttermilk.
• Using a flat-bladed knife, stir until dough almost comes together.
• Place on a lightly floured surface.
• Knead gently until dough comes together.
• Press out to a 3cm-thick round.
• Dip a round cutter into flour to prevent dough sticking. Cut out scones.
• Gently press leftover dough pieces together and repeat until the dough is all used.
• Place scones, touching, in prepared pan.
• Bake for 15 to 17 minutes or until light golden and hollow when tapped on top.