

Alton-Laverton Historical Society Scone Recipe

2 kg SR Flour (use a good quality one)

2 heaped teaspoons baking powder

2 level teaspoons salt

½ cup caster sugar

1 litre long life full cream milk

1 litre cream (pouring cream, whipping cream)

Melted butter to brush the scones AFTER they are cooked!!

Directions:

Heat oven to 180 – 200 degrees – depending on how hot your oven is.

Mix cream and milk together.

Put all dry ingredients in a bowl and use a whisk to gently blend them.

Don't think about it, add all of the liquid to the flour mix and mix to a sticky dough. Don't over mix. Mix only till all of the flour is incorporated (we use the handle of a wooden spoon – it seems to mix the ingredients well). The secret to this recipe is the cream and the fact that the mix is quite wet. The problem with a lot of scone recipes is that the scones end up dry.

Turn out on to a well floured bench and using lots of flour, pull it all together into a ball. Don't knead it too much. When the dough is smooth, roll it out to a thickness being about 2/3 the height of the cutter. Again, use the cutter you want (and flour it often) – but never use a fluted edged cutter (long story)!! You should get 48 or more scones out of this 'single' batch and you can re-roll the dough 2 – 3 times without the scones going tough because you've not over kneaded them in the first place. Put them on to trays (I use baking paper on the tray) – fairly close together but not touching. Bake for 10 – 12 minutes, again depending on your oven.

Brush with melted butter as soon as they are done (this takes the excess flour off the top and gives them a lovely shine).

ENJOY!!