

# Scones

Light and fluffy scones made using tasty Lancashire Farm yogurt for a twist on a classic.



TIME TILL READY  
20 MINUTES



SERVES  
5+

Energy: 1822kJ/435kcal

For more nutritional information please visit [www.lancashirefarm.com](http://www.lancashirefarm.com)

## Ingredients

- 350g self-raising flour, plus more for dusting
- 1/4 tsp salt
- 1 tsp baking powder
- 85g cold butter, cut into cubes
- 4 tbsp golden caster sugar
- 150g Lancashire Farm Natural Bio Yogurt
- 4 tbsp full-fat milk
- 1 tsp vanilla extract
- 1 egg beaten with 1 tbsp milk, to glaze

## Contains



## Method



### Step 1

To start put the oven at 220c/200c/gas 7 to preheat. Then warm the milk, yogurt and vanilla together in a pan for just over a minute.



### Step 2

Put the flour, salt and baking powder together in a bowl and mix well. Then create a well in the middle of the bowl.



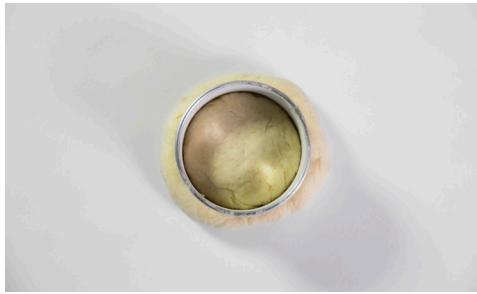
### Step 3

Pour the other mixture into the well in the middle.



## Step 4

Now work the mixture to form a smooth dough.



## Step 5

Tip the dough onto a surface and roll out ready to be cut. Press out 4 scones with a cutter or the top of a glass tumbler. The scones should be roughly 4cm thick. Roll together the left over dough and repeat until all the dough is used.



## Step 6

Brush the tops with egg wash and then place in the oven for 12 minutes until risen and golden.



## Step 7

Leave for 5 minutes to cool and then serve.

