**20 minute Super Scones**

**Ingredients:**

225g self-raising flour

40g butter

120-160ml milk

Pinch of salt

Optional:  raisins, lemon zest

**Instructions:**

1. Preheat over 220 deg C.
2. Place flour, butter, salt in a bowl.
3. Rub in butter with fingers until breadcrumb consistency.
4. Add milk gradually, stirring, until all dried flour is collected but not sticky. (Fold in any optional ingredients here.)
5. Place on clean floured surface.
6. Press out to 1-2.5cm thickness.
7. Cut out each scone with cookie cutter in a quick motion.
8. Gather left over scone dough, press out and repeat until no dough left.
9. Bake on baking paper on tray for 10-15 mins until golden.
10. Serve with butter, nutella or jam and clotted cream!

