

Tulip Cream Tea Scone Recipe

Tulip
Cream
Tea

3 cups flour

4 1/2 teaspoons Edmonds Baking Powder

1/4 teaspoon salt

25g (1 oz) butter

1 cup milk

Sultanas or dates optional



Sift dry ingredients, rub in butter, and mix to a soft dough with milk. Knead on a lightly-floured board; roll out, cut, place on a lightly greased or floured oven tray and bake in a hot oven 230 degrees C for 10-15 minutes or until golden brown

Serve with jam and cream.

