

# Scones

A taste of Summer. Delicious topped with fresh juicy local strawberries.

Ready in **35** minutes Serves **12 to 14 scones**

## Ingredients

- 340g/12oz self raising flour
- 85g/3oz margarine
- 55g/2oz caster sugar
- 125ml/¼ pint of soya milk
- 4 tbsp plain soya yoghurt
- pinch of salt

## Method

1. Pre heat the oven to gas mark 6/200°C.
2. Mix the flour, salt and sugar in a bowl.
3. Rub in the margarine until it looks like breadcrumbs.
4. Mix the milk and yoghurt together, and stir it into the mixture.
5. Mix it together, until a soft dough is formed.
6. Turn onto a floured board and knead lightly.
7. Roll out to an even thickness of about 2cm (¾ inch).
8. Using a 5cm (2 inch cutter) cut out scones and place on a floured baking tray.
9. Keep rolling and cutting until the dough is used up.
10. Bake for 12-15 minutes, until golden brown.
11. Fill with jam and cream and top with a strawberry. Enjoy!