**Scones**

**Ingredients:**
- 2 1/2 cups self raising flour
- 2 heaped tsp baking powder
- 1 tbsp icing sugar
- 1 egg, lightly beaten
- 50g butter, melted
- 1 1/2 cups milk

**Method:**
1. Preheat oven to 210°C.
2. Sift flour, baking powder and icing sugar together.
3. Stir in egg, milk and butter.
4. Turn out onto a floured board and leave to rest for 20 minutes.
5. Roll to 2cm thickness.
6. Cut out circles with a glass, dipping it in flour between cuts.
7. Place scones close together on baking paper covered baking sheet and rest for a further 10 minutes.
8. Bake for 10 minutes.

**Ready to eat**