

# Giggling Scones

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## Ingredients

- 2 1/3 cups of self-raising flour
- 1/4 tsp salt
- 1 tsp baking powder
- 1/3 cup butter, cut into small chunks
- 3 tbsp caster sugar
- 3/4 cup milk
- 1 tsp vanilla extract
- 2 tbsp lemon juice
- 1 egg beaten

## Directions

1. Preheat oven to 425 fahrenheit.
2. In a large bowl, mix flour, salt and baking powder. Add the butter chunks and then rub them in until the mix resembles small crumbs. Then add the sugar and stir.
3. Warm the milk but do not let it get hot. Combine the milk with the vanilla and lemon juice in a bowl and set aside.
4. Make a well in the dry mix and add the liquid, mixing it quickly.
5. Sprinkle flour onto a baking sheet and pour out the dough. Knead it a few times to smooth it out, adding more flour when necessary. Pat the dough into a circle about one and a half inches thick. Then use a round, two-inch cookie cutter to cut shapes from the dough. Use all the dough.
6. Brush the top of the dough with the beaten egg, then bake for 10 minutes until the tops are golden. Fill with jam and enjoy with tea (or any drink really).

