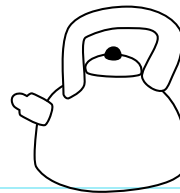


# Giggling Scones

## Ingredients

- 2 1/3 cups of self-rising 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 F.

2. In a large bowl, mix flour, salt and baking powder. Add the butter chunks and then work them in until the mix resembles small crumbs. Then add the sugar and stir.

3. Warm the milk and combine with the vanilla and lemon juice in a bowl. 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. 7. 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.

6. Brush the top of the dough with the beaten egg, then bake for 10 minutes until the tops are golden. Serve with jam and clotted cream, and a hot cup of tea!

