



Lemon Curd Scones

SERVINGS: 12 SCONES

PREPPING TIME: 15 MIN

COOKING TIME: 12 - 15 MIN

Ingredients

- 3 ½ cups self-rising flour (about 1 lb)
- 2 level tsp baking powder
- ¼ cup caster sugar (or superfine sugar)
- 3½ oz (7 tablespoons) butter, slightly softened, cut into pieces
- 2 large eggs
- ~¾ cup milk (to total 1 ¼ cups / 10 fl oz with eggs)
- handful sultanas (optional)

To serve

- Lemon Curd OR
- Whipped cream

Equipment

- For this recipe you will need a fluted 5cm/2in cutter. If you use a larger cutter, you will get fewer scones and they'll take a little longer to cook.

Directions

Preheat & Prep

- Preheat oven to 400°F. Lightly grease two baking sheets.
- Tip: A fully preheated oven gives you that quick lift—taller, fluffier scones.

Mix Dry Ingredients

- In a large bowl, whisk together flour, baking powder, and sugar.
- Tip: Whisking (or sifting) evenly distributes the leavening for a consistent rise.

Rub in the Butter

- Add butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
 - Tip: Keep the butter cool and work quickly—warm butter = dense scones.

Add Wet Ingredients

- Crack the eggs into a measuring cup, then add enough milk to bring the total liquid to 1¼ cups (10 fl oz). Using a fork or butter knife, gently stir the mixture into the flour until a soft, slightly sticky dough forms.
 - Tip: You may not need all the liquid—stop mixing as soon as the dough comes together to keep the texture light.

Bring Dough Together

- Turn onto a lightly floured surface and gently knead just until combined.
 - Tip: Less handling = more tender scones. Don't treat it like bread dough.

Roll & Cut

- Pat or roll dough to about ¾ inch thick. Cut using a 2-inch round cutter.
 - Tip: Press straight down—don't twist the cutter, or the scones won't rise as well.

Bake

- Place on baking sheets and brush tops lightly with milk or leftover egg mixture.
 - Tip: Keep glaze off the sides so they can rise evenly.
- Bake for 12–15 minutes, until risen and lightly golden.

Cool & Serve

- Transfer to a wire rack and cool slightly.