Fresh scones for cold-weather cookers and bakers

Ingredients:

- 250ml sugar
- 250ml milk
- 4 eggs
- 200 ml oil
- Vanilla essence
- 750g flour
- 40g baking powder

Method:

Mix all the wet ingredientsFold in flour into the wet ingredients mixture, mix till a soft dough is formed. On a floured surface roll your dough using a rolling pin and cut it into round shapes. Rest for 15 mins bake at 180 for 30 mins.

Enjoy





