



Drop Scones



Ingredients

- 1 large egg
- 2 tablespoons of unrefined caster sugar
- 1 teaspoon of melted, unsalted butter
- 250ml whole milk
- 1 teaspoon of bicarbonate of soda
- 240g plain flour
- 2 $\frac{1}{2}$ teaspoons of baking powder
- 1 $\frac{1}{2}$ teaspoons of cream of tartar
- 100g unsalted butter

Method

1. In a mixing bowl, sieve together the flour, bicarbonate of soda, cream of tartar and sugar.
2. Add the milk and the egg and whisk until it forms a smooth batter before then adding the melted butter. The batter should have a dripping consistency but remain thick enough to retain its shape in the pan.
3. Grease a frying pan with butter and put it on a medium heat.
4. With a large spoon (or a ladle), pour some of the batter into the frying pan. Once one side is cooked, flip the scone over to cook the other side.
5. Serve warm with butter and preserves.