

ROSEMARY SCONES

INGREDIENTS

2 cups flour
4 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon sugar
2 tablespoons butter, softened
1 tablespoon freshly, finely chopped rosemary
1 cup milk

DIRECTIONS

Preheat oven to 425F. Line a baking sheet with silpat or parchment paper.

Sift dry ingredients in a bowl and rub in butter, add rosemary and milk and combine to form a soft dough. Roll out on to a floured board to 1 1/2 inch thickness and cut into 2 inch rounds.

Place on prepared baking sheet, brush with a little milk and bake for 12-14 minutes. Serve immediately.