

Tide Mill Drop Scones



PHOTO: MYDISH.CO.UK

125g (4½oz) Tide Mill Fine wholemeal flour
5g (1 tsp) baking powder
1 egg (beaten)
150ml (5fl oz) milk
10ml (2 tbsp) caster sugar (if making sweet drop scones)

Flour and baking powder into a bowl.
Mix in the egg and enough milk to make it better the consistency of thick cream.

Drop the mixture in spoonfuls onto a lightly greased hot griddle or heavy duty frying pan.
When bubbles rise to the surface after 2-3 minutes, turn over with a palette knife and cook for a further 2-3 minutes.

Can be served warm or cold with a topping of your choice.

(Topping ideas – lemon and sugar, honey and syrup, cream cheese – or anything!)