Perfect scones

These scones are quick, easy and with a bit of practise will turn out perfect every time.

Ingredients:
- 2 ½ Cups flour
- 2 ½ tsp Baking powder
- Pinch of Salt
- ½ Cup milk
- ½ Cup cream
- ½ Boiling water

Method:
Pre-heat oven to 190° It is important to ensure oven is up to temperature before baking your scones.
Sieve flour, baking powder and salt into medium sized bowl. Mix milk, cream and boiling water in jug.
Slowly add the liquids to the flour bowl keeping a little of the liquid back to ensure mixture isn't too wet. Gently mix liquids into flour until just incorporated.
Do not over mix!
Tip mixture onto floured bench and form into approx 8cm thick round shape. Any sticky bits that haven’t been mixed can be covered in flour to avoid sticking to cutter.
Cut out scones with cutter of your choice.

Place scones on greased tray and bake for approx 15 mins or until golden.