



Auntie Theresa's Irish Scones

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When Dan was growing up his favourite afternoon treat was a cup of tea with Auntie Theresa's scones. Lara picked the recipe up on a visit to Ireland. The tradition has followed them to Australia, and now Naomi and Sophie Penny are real fans too! We all want to share this recipe with you....



Ingredients (makes 6 large scones)

300g Self Raising flour
90g Butter
Pinch of salt
3/4 cup of milk

Extra flour for hands, and to pack together the scone mix.
(Handful of raisins - optional)
(2 teaspoonfuls of sugar - optional)

Method

Preheat the oven to 220°C.

Sieve the flour into a bowl and add a pinch of salt. 'Cut' the butter into the flour, and rub together with your fingertips until the mix resembles fine breadcrumbs. If you like raisin scones (Dan and Naomi do, Lara and Sophie don't), add them to the mix. If you like your scones slightly sweet (Lara and Naomi do, Dan and Sophie don't), add the sugar now.

Make a 'well' in the centre of the mix, and gradually pour in the milk. Coat your hands with flour, and knead the mixture until it comes together as a soft, moist dough. Repeatedly coat your hands with flour to help this.

Transfer the mixture to a floured board, and continue to knead it from the edges to the centre. Roll out the mix with a floured rolling pin until it is about 3cm high. Cut the scones out with a scone cutter, or if you don't have one use a floured glass with a diameter of about 6-7 cm.

Place the scones on a baking tray dusted with flour. To glaze the scones, brush the top with a little milk. Place in the centre of the oven and cook for about 10-12 minutes, or until the tops are slightly golden.

ENJOY!!