

Layered Cinnamon Scones



These delicious layered scones are really simple to make and you'll have a tasty teatime treat in 35min!

Ingredients

- 125g unsalted butter, chilled and cubed (75p)
- 250 g self-raising flour, plus extra to dust (50p)
- 1 tsp. baking powder
- 100g granulated sugar, plus extra to sprinkle (8p)
- medium egg (15p)
- 50ml milk (5p)
- 1 tsp. ground cinnamon, plus extra to sprinkle (99p for the bottle)

Total cost £2.50

Directions

- Preheat oven to 190°C (170°C fan) mark 5 and line a baking sheet with baking parchment. Using your fingers, rub the butter, flour, baking powder and a pinch of salt until mixture resembles fine breadcrumbs.
- In a small jug, whisk egg and milk to combine. Pour into the flour mixture. Mix in 75g of the granulated sugar and use a fork to stir until mixture clumps together.
- Tip on to a work surface and bring together but kneading once or twice lightly. Lightly flour surface and roll out dough until it's about the size of an A4 piece of paper. Scatter half the remaining sugar and 1tsp cinnamon over the top half of the dough. Fold the bottom half of the dough up to cover the sugar mixture.
- Repeat rolling, scattering and folding once more with remaining sugar and cinnamon. Pat folded dough into a rough 18cm circle. Transfer to the lined baking sheet and sprinkle over a little more cinnamon and sugar. Slice into 8 equal wedges and pull them apart slightly on the tray.
- Bake for 20-25min, until golden and risen. If the scones have spread, then re-slice into wedges and leave to cool on tray for 5min, before serving warm or at room temperature.