FREE RECIPE CARD NO. 024

KOOK'S CLASSIC SCONES

Light, tall and tender—with a soft crumb made for jam and cream.



⏱️ QUICK INFO

- Makes: 12 scones
- Cutter: 6 cm
- Prep: 15 minutes
- Bake: 12–15 minutes
- Cool: 10 minutes
- Total: About 40 minutes
- Oven: 230°C / 210°C fan

🍏 INGREDIENTS

🌾 SCONE DOUGH
- 450 g self-raising flour
- 25 g caster sugar
- ½ tsp fine salt
- 60 g cold unsalted butter, cubed
- 310 ml cold full-cream milk
- Up to 20 ml extra milk, if needed

✨ TO FINISH
- Flour, for dusting
- Milk, to brush
- Jam and whipped cream, to serve

METHOD

1. Heat + prepare
Heat oven fully and line a baking tray.

2. Rub in the butter
Work cold butter into the dry ingredients until crumbly.

3. Add the milk
Cut through gently until a soft, slightly tacky dough forms.

4. Fold + cut
Pat to 3 cm, fold lightly and cut straight down.

5. Bake + serve
Brush the tops and bake 12–15 minutes until tall and golden.

🪶 FROM SCOTLAND TO QUEENSLAND

The word scone is recorded in Scots from 1513, describing a large round wheat or barley cake baked on an iron plate. By 1897, Australian newspapers listed scones among afternoon-tea 'hot cakes'. In Queensland, the Bundaberg QCWA Cookery Book has preserved its much-loved economical version since 1928.

🔥 KOOK'S SECRET

Keep everything cold and stop as soon as the dough holds together. Pat to 3 cm, cut straight down without twisting, place close together and brush only the tops—sealed sides cannot rise freely.

hooks secrets

Full recipe and printable card: kookssecrets.com

CLASSIC SCONES — FULL METHOD

THE CALM, COMPLETE METHOD

1. PREHEAT + PREP

Heat oven to 230°C / 210°C fan. Line a tray with baking paper. Keep butter and milk cold until needed; a fully heated oven gives the dough its fastest lift.

2. RUB IN THE BUTTER

Whisk flour, sugar and salt together. Add cold butter and rub it in lightly with fingertips until the mixture resembles fine crumbs. Work quickly so the butter stays cool.

3. ADD THE MILK

Make a well and add 310 ml milk. Cut through quickly with a round-bladed knife until a soft, slightly tacky dough forms. Add extra milk only if dry flour remains.

4. FOLD GENTLY

Turn onto a lightly floured bench. Fold and press together only three or four times—do not knead. Pat evenly to 2.5–3 cm thick.

5. CUT WITHOUT TWISTING

Flour a 6 cm cutter and press straight down—never twist. Place rounds just touching for soft sides. Re-gather scraps once and cut the remaining dough.

6. BRUSH + BAKE

Brush only the tops with milk. Bake 12–15 minutes until tall and golden and the bases sound hollow. Transfer to a rack; cover with a clean tea towel for a softer crust.

💡 THE SMART STRETCH

Freeze freshly baked scones individually once cool, then thaw only what you need. Refresh at 180°C for 5–8 minutes. Slightly stale scones make excellent berry shortcakes or a simple bread-and-butter pudding.

ALLERGENS: GLUTEN + MILK • BEST EATEN THE DAY THEY ARE BAKED • STORE AIRTIGHT UP TO 2 DAYS • FREEZE UP TO 3 MONTHS • KEEP FRESH CREAM AT 5°C OR COLDER

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