



Wilton Windmill



NORTH WESSEX DOWNS
AREA OF OUTSTANDING NATURAL BEAUTY

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Wilton Scones

Ingredients

350g (12 oz) Wilton Windmill stone-ground wholemeal flour
350g (12 oz) white flour
45g (1.5 oz) baking powder
225g (8 oz) margarine
175g (6 oz) granulated sugar
175g (6 oz) sultanas
350ml (12 fl.oz - half pint)
half milk/ half water

Method

Heat the oven to 220 degrees C, 425 degrees F, gas mark 7.
Grease a baking tray.
Mix the two types of flour together.
Add the baking powder.
Rub in the margarine until the mixture looks like fine breadcrumbs.
Mix in the sugar and sultanas.
Add milk/water and mix ingredients together.
Roll to 1 inch (2cm) thickness and cut out into individual scones.
Bake in a hot oven for 12 minutes.
Cool on a wire tray and eat with lashings of butter and a good dollop of strawberry jam!