



# Drop Scone



## Ingredients

4oz self-raising flour  
2tbsp caster sugar (optional)  
1 egg  
1/4pint milk  
Oil for cooking  
Tea towels

Topping of your choice!

## Equipment

A mixing bowl or large jug  
A frying pan  
Scales  
Measuring jug  
Whisk  
Fish slice for turning in frying pan

## Method

1. If you need to prepare your topping you can do that now!
2. Mix the flour and sugar in a bowl
3. Make a well in the mixture and add the egg with some of the milk to make a batter the consistency of thick cream - work quickly here!
4. Heat your pan to a medium-high heat with a little oil.
5. Drop spoonfuls or pour small puddles into the pan - I can cook 4 at once in my pan.
6. You can add fruit at this stage and cook it in the drop scone!
7. When you see bubbles rising in the scone after 2-3 mins turn it over and cook for a further 2-3 mins.
8. Place on a clean tea towel and cover with another, or serve immediately.
9. Serve warm or eat cold later!

## Enjoy!!