



DROP SCONES

Don't worry if you don't have an open fire or a griddle to make drop-scones, these tasty treats are easy to cook in a frying pan.

YOU WILL NEED

- 175g self-raising flour
- 1 teaspoon baking powder
- 40g caster sugar
- 1 egg
- 200ml milk
- sunflower oil, for greasing the frying pan

Toppings

Take your pick from butter, yogurt, maple syrup or fresh berries

METHOD

- Mix together the flour, baking powder and sugar.
- Add the egg and half the milk, and whisk until smooth. Gradually add the remaining milk until thick and pourable.
- Heat a greased frying pan. Drop mixture onto the pan, spaced well apart. Flip when bubbles form and cook until lightly golden brown.
- Transfer cooked pancakes to a wire rack and cover with a tea towel. Cook the remaining batter the same way.
- Add toppings like butter, syrup, honey, yoghurt, and fruit to suit your taste. Serve immediately.

TIP: Make ahead of time and reheat by arranging the drop scones in a single layer on a baking tray. Cover tightly with foil and warm in a moderate oven for about 10 minutes.

Add your toppings and serve immediately.

