



## Scones

220g 00 flour  
 50g butter  
 10g baking powder  
 5g sugar  
 2g salt  
 150 ml milk  
 1 egg beaten  
 clotted cream  
 jam

Preheat the oven to 200°C.  
 Sieve the flour into a baking bowl then add the butter, baking powder, salt and sugar.  
 Quickly rub the butter into the flour until the mixture resembles fine breadcrumbs.  
 Make a well in the center, stir in half the beaten egg and enough milk to make a soft, lightly sticky but pliable dough.  
 Turn the mixture on to a floured board and knead very lightly until just smooth then lightly roll out to 1,5 cm thick.  
 Cut rounds with a 6 cm cutter. Place on a baking tray lined with baking paper and brush with the beaten egg and milk mixture.  
 Bake for 15 minutes or until golden brown and well risen.  
 Cool on a wire rack before eating.  
 Serve with lashings of jam and cream.

personal  
 english



Brit

or

Yank?



## Brownies

250g dark chocolate (50-70%)  
 200g butter  
 200g sugar  
 100g 00 flour  
 100g hazelnuts  
 25g cocoa powder  
 5g vanilla baking powder  
 2 large eggs  
 1-3 pinches of salt

Preheat the oven to 180°C.  
 Melt the chocolate with the butter and mix in the cocoa powder.  
 Mix the eggs and sugar until well blended.  
 Blend in the melted chocolate.  
 Sieve the flour, the baking powder and the salt into the mixture.  
 Roughly chop the hazelnuts and add to the mixture.  
 Pour into 25 x 25 cm square pan lined with baking paper.  
 Bake for 30 minutes or until sides just start to pull away from the pan.  
 Cool completely before cutting.  
 Serve with vanilla ice cream.