

## The Great British Scone!

### Introduction

This year, VE Day will coincide with the early May Day bank holiday, making it the perfect time to get together with your household for a celebration. The UK may be in lockdown due to the coronavirus outbreak, but that doesn't mean we can't still have a weekend of celebrations to mark this special moment in history. VE Day, which stands for Victory in Europe Day, was the day on which allied forces announced the surrender of Germany in Europe on May 8th, 1945.



VE Day marked the end of World War 2 – and in turn, the end of Adolf Hitler's reign. As such, it was a cause for celebration all over the world. At 3pm that day, Prime Minister Winston Churchill told the nation that the war was over. In London, a crowd of 50,000 celebrated the momentous event in Piccadilly Circus, cheering and waving flags in the street. This year is particularly poignant, given that it's the 75th anniversary of VE Day.

There are plenty of ways you can still get involved in the big day, from hosting a special VE Day celebrations picnic or afternoon tea with your household to decorating the house with flags and bunting. If you're a dab hand in the kitchen, try whipping up some VE Day-inspired baked treat; the classic scone!

### Instructions

You will need

- 225g self-raising flour
- 2tsp baking powder
- 50g butter, chilled and diced
- 2tbsp caster sugar
- 50g sultanas
- 1 large egg
- 100ml milk
- Jam and clotted cream (to serve)



1. Preheat the oven to 220°C/425°F/Gas Mark 7. Sift the flour into a large bowl with the baking powder.
2. Add the chilled and diced butter and rub in with your fingertips to make fine breadcrumbs. Stir in the caster sugar and sultanas.
3. Beat 1 large egg with the milk. Pour nearly all the egg mixture into the bowl of flour and butter and mix with a knife to form soft, but not sticky, dough. Add a little more of the egg mixture if needed.

4. Turn the dough on to a floured surface and knead lightly then roll out to a 2cm (3/4in) thickness. Use a 5cm (2in) round cutter to stamp out approx 9 scones, gently re-rolling the dough as necessary.
5. Place the scones on a lightly greased baking sheet. Arrange them so the sides are just touching, as this helps them to rise evenly. Brush the tops with any remaining egg mixture or a little milk and bake for 10-12 mins until golden brown. Cool on a wire rack.
6. Split and serve with jam and clotted cream, if liked.

