

Fried Scones

Serves approximately 12, great for sharing

Ingredients for scones

- 3 cups self-rising flour
- 1½ cups of water
- 1 tsp salt
- Extra flour for kneading
- Olive oil for shallow frying



Suggestions for toppings

Syrup and butter, whipped cream, jam, butter, honey and strawberries

Instructions for scones

- Wash hands thoroughly.
- Sift flour into a large mixing bowl. Add salt.
- Make a well in the center of flour mixture.
- Add half of the water into the well and lightly mix. Add remaining water. Mixture will bind and be sticky.
- Flour kneading board and scrape mixture onto floured board.
- Lightly sprinkle top of mixture with flour, to prevent sticking to hands.
- Knead lightly – only until mixture comes together.
- Pat mixture out until about 1cm thick. Cut mixture with a floured knife into strips approximately 5cm wide.
- Then cut across strips forming rectangles approximately 7cm long.
- Don't worry about some shapes having rounded edges or if the shapes are different sizes. They are a rustic type of food.
- Heat 1 cm of oil in frying pan for shallow frying.
- When the oil is hot (not smoking), gently place each rectangle into the oil. If it sizzles and starts to puff the oil is at the correct temperature.
- Fry for about 1 minute until scone puffs and is golden brown.
- Flip and fry other side until golden brown.
- Remove from pan and place on a paper towel to absorb excess oil.
- Serve hot with prepared desired toppings