



Scones (Plain)

8 ounces of Juvela flour mix
1 ounce of sugar
1 tea spoon of Xanthan gum
1 level teaspoon of bicarbonate of soda
1 level tea spoon of cream of tartar
2 ounces of hard margarine (eg Stork)
1 large egg (Beaten)
Milk to mix if required

Mix the dry ingredients, then add the margarine rubbing in until a "breadcrumb" consistency is obtained.

Add the egg and a little milk if necessary, Form in to a dough and kneed well.

Roll out to about 3/8 of an inch thick and cut into discs using a small cutter (About an inch and a half)

Bake in the oven on a baking sheet at mark 7 top of the oven for about 10 minutes, until well risen and a golden brown colour

Eat within 3 days, or bag and put in the freezer for future use

For Fruit Scones

Reduce the sugar to one ounce, add 2 ounces of sultanas after rubbing in the margarine, and proceed as above



This recipe has been brought to you by The Cream Of Tartar Company Limited

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