



## RECIPES FROM THE MERRION KITCHEN. October 2010

We are often asked by customers how we make some of our dishes, we thought it would be fun to share some of our secrets on the new web site, I will change these from time to time so I hope you will return to this page frequently and find it useful.

One of the best things about summer is afternoon tea in the sunshine, here is our recipe for Welsh Scones, this recipe makes 10 large scones or 20 small ones.

### **WELSH SCONES**

1 kg Plain Flour  
250g butter  
75g Baking Powder  
200g Castor Sugar  
150g Sultanas  
330g Milk  
200g Whole Eggs  
2g Salt.

Place all the ingredients in a mixing bowl and rub together into a moist dough or if you have a machine, mix together at slow speed.

Allow the dough to cool in the fridge for an hour and then roll out to a thickness of about one inch, then cut with a circular cutter.

Bake at 160 degrees for about 20 to 30 minutes.

Best served with lots of Butter, Strawberry Jam and a little Whipped Cream (naughty but nice)

Happy Baking.

Best wishes from all the staff in the Kitchen

Gareth Bream  
Head Chef.