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* 225g of **self**-raising **flour**, or 225g plain **flour** and 1 **tsp baking powder**.
* 1 pinch of **salt**.
* 100g of **butter**, or **margarine**.
* 50g of **caster sugar**, plus **extra** for sprinkling.
* 50g of currants.
* 1 **egg**, beaten with 3 **tbsp milk**.

Rub together butter and flour. Add sugar and currants. Add egg and milk to form dough. Roll out to 1cm thick and cut.

Cook for 4 mins on med-high heat.