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Lightly grease a baking sheet with oil and preheat the oven to 200°C / gas mark 6.

Sift the flour, baking powder and salt into

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a mixing bowl. Add the butter and rub into the flour until it resembles fine breadcrumbs. Stir in the sugar, then add the milk – a little at a time – to form a soft dough.

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1. GORDON RAMSAY, 39. Worth: £67m. Profile: Britain's most famous chef, arguably the most financially astute and certainly the most strikingly televisual.

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