

## Fruit Scones (makes 8 5cm scones)

### Ingredient list

250g Self Raising flour

1 tsp baking powder

Pinch of salt

40g butter

25g caster sugar

75g sultanas

1 egg

100ml milk



### **Method for Scones**

1. Heat oven to gas mark 7 / 220°C.
2. Cut butter into cubes and place in a large mixing bowl. Sieve the flour and baking powder on top. Add the sugar and a good pinch of salt.
3. Using your fingertips, rub the flour mixture between your thumbs and fingers to break up the butter and coat it in flour. Once it resembles fine breadcrumbs, add the sultanas, and then make a well in the middle of the bowl. Beat an egg in a bowl and then add the milk to it. Reserve a tablespoon of the liquid mix and save for later to glaze the top of the scones. Then gradually add the remaining egg and milk mixture to the dry ingredients and combine with a spatula until a sticky dough forms.
4. Add a little more milk if required to bring the mixture together. Work the mixture as little as possible to bring it together, the less you work it the lighter and fluffier the scones will be.
5. Put dough on a lightly floured surface and press out evenly to about 2cm deep.
6. Use a 5cm cutter to stamp out scones. Try to get as many scones out first time as these will be lighter than the second rolling made from the off cuts.
7. Transfer the scones to a greased baking sheet.
8. Gather up any leftover mixture and repeat steps 5 to 8.
9. Brush the tops of the scones with milk, but not the sides as this can cause them to rise unevenly.
10. Bake in the oven for 10-12 minutes or until risen and golden.
11. Transfer to a wire cooling rack.
12. Serve with jam and clotted cream either still warm or cold.

Best eaten fresh but will keep in a tin for a couple of days and can be refreshed by warming gently in the oven for a few minutes. You can also freeze the circles of dough on a baking sheet and once frozen transfer to a smaller bag or container. Bake from frozen at 220°C / Gas 7 for 20 minutes, or until risen and golden.

