

Fruit scones

Ingredients

200g self-raising flour

40g butter or margarine

25g of raisins/glaze cherries/sultanas

25g sugar

125ml semi-skimmed milk

Method

1. Preheat oven to 220°C or gas mark 7.
2. Grease or line the baking tray.
3. Sift the flour into the bowl.
4. Rub the fat into the flour until it resembles breadcrumbs.
5. Stir in the sugar and fruit.
6. Make a well in the middle of the flour and carefully pour in the milk. (Save just a little of the milk to glaze the top of the scones before they bake).
7. Mix to form a soft dough.
8. Place the dough on a lightly floured work surface.
9. Roll out the dough to about 1½cm thick.
10. Shape the scones using a cutter.
11. Place the scones on a baking tray and brush each top with a little milk.
12. Bake for 12 – 15 minutes, until golden brown.
13. Allow to cool on a cooling rack.