



Fruit Scones recipe

Ingredients

1lb / 500g self-raising flour
4oz / 125g slightly salted butter
4oz 125g caster sugar
8fl oz / 250ml milk
5oz / 150g sultanas (or raisins)
12g / ½oz baking powder
Large pinch salt

Method

Sieve the flour, baking powder and salt into a bowl.

Rub in the butter until very fine crumbs.

Make a well in the centre of the mixture.

Dissolve the sugar in the milk and add to the mixture.

Mix the flour with the milky sugar.

Add the sultanas and ensure the ingredients are thoroughly mixed.

Place dough on a floured board.

Make a round roughly ¾ in / 2cm thick.

Using a scone cutter (about 2in / 5 cm) cut into rounds and place on a lightly greased baking sheet.

Lightly knead together the rest of the dough and continue cutting more scones to use up all the dough.

Brush the tops of the scones with a little milk.

Bake for 12-15 minutes in pre-heated oven (220C/425F) until well risen and golden.

Cool on a wire rack and serve with butter (and jam and cream if you wish).