

Fruit Scones (Makes 4-5)

Ingredients:

- 30g / 1oz Butter - cut into small pieces
- 150g / 5oz Self Raising Flour
- 15g / $\frac{1}{2}$ oz Caster Sugar
- Pinch of Salt
- 1 Egg - lightly beaten
- 75ml / 2.5 Fluid Oz Buttermilk.
- 30g / 1oz Sultanas



Method -

- Preheat the oven to 200C/400F/Gas 6.
- Grease a baking tray.
- Sift the flour and salt into a bowl.
- Chop the butter into small pieces and rub into the flour until it resembles breadcrumbs.
- Gently stir in the caster sugar, egg, buttermilk and sultanas with a wooden spoon, then press the mixture together to form a soft dough.
- Lightly flour a work surface, tip the dough out of the bowl and knead gently to make a smooth ball.
- Gently flatten the dough with the palm of your hand until it is about 2.5cm (1 inch) thick.
- Using a round cutter (or a cup) cut out the scones and place them on the baking tray.
- Lightly baste the top with some milk.
- Put the scones into the oven and bake for about 12-15 minutes until light golden and risen.
- Remove from oven and allow to cool on a wire rack.
- Enjoy with Butter and Jam.

