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|  | **Fruit scones** |

#### What I need:

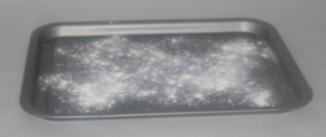
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| 7 heaped tablespoons of self raising flour |
| ¼ teaspoon baking powder |
| 40g or 3 rounded teaspoons of margarine |







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| 150ml or 5 tablespoons of milk |
| A small handful of dried fruit. You can choose from: Raisins  Cherries Dates  Or any other dried fruit |
| ¼ teaspoon of mixed spice |



**Oven temperature:** 240˚C **Time to cook:** 10-12 minutes

#### What do I do?

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| Set oven at 240˚C |
| Lightly flour baking tray |
| Sieve the flour and the baking powder into a large mixing bowl |
| Rub the margarine into the flour using your fingertips |



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| Stir in dried fruit and mixed spice if using them |
| Add enough milk to make soft dough |
| Knead lightly on floured surface |
| Roll out to the thickness of your thumb |

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|  | Using a small cutter, cut the mixture into approximately 6 scones |
|  | Bake for 10-12 minutes till well risen and golden brown |