



Fruit scones

What I need:



7 heaped tablespoons of self raising flour



$\frac{1}{4}$ teaspoon baking powder



40g or 3 rounded teaspoons of margarine

Sugar



150ml or 5 tablespoons of milk



A small handful of dried fruit. You can choose from:

- Raisins
- Cherries
- Dates
- Or any other dried fruit



$\frac{1}{4}$ teaspoon of mixed spice

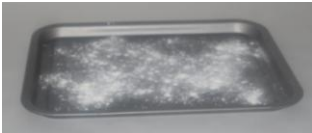
Oven temperature: 240°C

Time to cook: 10-12 minutes

What do I do?



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

Sugar



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



Using a small cutter, cut the mixture into approximately 6 scones



Bake for 10-12 minutes till well risen and golden brown