Fruit scones

What I need:

7 heaped tablespoons of self raising flour

¼ teaspoon baking powder

40g or 3 rounded teaspoons of margarine
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?**

- 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