



## PROPER FRUIT SCONES



### INGREDIENTS

*For the scones:*

250g (10 dessertspoons) self raising flour

50g (2 dessertspoons) margarine

50g (2 dessertspoons) caster sugar

2 dessertspoons dried fruit (optional)

$\frac{1}{4}$  teaspoon mixed spice (optional)

150ml semi skimmed milk

*For serving:*

strawberry or raspberry Jam

whipping or squirty cream

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### EQUIPMENT

mixing bowl, weighing scales,  
teaspoon, table knife, tablespoon

flour dredger, pastry cutter,

baking tray, pastry brush,

small mixing bowl

**MAKES:** 8-10

**PREP TIME:** 30 minutes

**ALLERGENS:** egg, cereals containing gluten,  
milk

**COOK TIME:** 15-20 minutes

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### METHOD

- 1 Heat the oven to 200<sup>0</sup>C/Gas 6. Place the flour into the mixing bowl. Add the margarine, 'cut' and rub it in until the mixture resembles breadcrumbs.
- 2 Add the sugar, dried fruit and mixed spice (if using) to the bowl and mix them in with the table knife.
- 3 Make a 'well' in the centre of the mixture. Add 6 tablespoons of milk and mix with the knife to form a stiff, dryish dough. Add more milk, if needed.
- 4 Lightly flour the work surface. Knead the dough very lightly and press it out to form a circle of about 3cm thickness. Using a knife or pastry cutter, cut the dough into 8 equal sized pieces and place them separately on floured baking tray. The brush the top of each scone with milk.
- 5 Brush the scones with milk again and then bake in the oven for 15 - 20 minutes until well-risen and golden-brown. Once cooked leave to cool for 30 minutes.
- 6 To serve, carefully cut the scones in half and then spread over a little jam. Add some cream on top and then serve immediately.