

Hot Cross Scones

INGREDIENTS (makes 6-8 scones)

- 200g self raising flour
- 50g wholemeal self raising flour
- 50g margarine
- 40g caster sugar
- 50g dried mixed fruit
- 1 teaspoon mixed spice
- 150ml semi skimmed milk

For the cross:

- 70g plain flour
- 3-4 tablespoons water



EQUIPMENT

- mixing bowl, weighing scales,
- teaspoon, table knife, tablespoon
- flour dredger, pastry cutter,
- baking tray, pastry brush,
- small mixing bowl

METHOD

1. Heat the oven to 200°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, mixed fruit and mixed spice 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. To make the cross, firstly mix together the flour and water to make a thick paste and then knead gently on a floured surface. Cut the dough in half, then with your hands roll each piece into a long then sausage shape. Finally cut **'sausages' into 8 even pieces and** make a cross on top of each scone.
6. Brush the scones with milk again and then bake in the oven for 15 - 20 minutes until well-risen and golden-brown.

HANDY HINTS

- * If you only have plain flour, just add 1 teaspoon of baking powder to the mixture.

ALLERGY AWARENESS!

This recipe contains: cereal containing gluten, milk

