



Fruit Scones

Ingredients:

300g Self Raising Flour
75g Margarine
40g Icing Sugar
30g Raisins
2g Salt
5g Baking Powder
150-180ml Buttermilk

Method:

1. Place a tea bag in 50mls of boiling water and pour over the raisins, leave to soak for 15mins.
2. Place the flour, margarine, sugar, baking powder and salt in the mixer with the spade on. Allow to mix on a medium speed until its formed a breadcrumb texture.
3. Add the buttermilk, it may not need it all, and mix until a dough forms, be careful not to overmix and you don't want the dough to be too wet.
4. Strain the raisins and add to the dough.
5. Tip onto a lightly floured service, roll out and cut into scones.
6. Place on a tray and brush with egg wash.
7. Bake at 170C for 12-15mins.