

Fruit Scones

Yr5

Ingredients

- 300g self-raising flour
- 65g butter or margarine
- 200ml milk
- 65g sultanas/raisins
- 35g sugar



Method

1. Heat the oven to 200 deg C/Gas Mark 6. Line or grease a baking sheet,
2. Measure the flour into a large mixing bowl and rub in the butter to form a breadcrumb mixture.
3. Stir sultanas/raisins & sugar into the mixture and then add the milk to form a soft dough.
4. Turn on to a floured work surface or board and knead very lightly. Pat out to a round 2cm thick. Use a 6cm cutter to stamp out rounds and place on the baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up. Makes 10-11 scones.
5. Bake for 15-17 minutes until well risen and golden. Cool on a wire rack.