


## Fruit Scones

(Gluten Free, Dairy Free Option)

Yr5

### Ingredients

- 300g Gluten Free self-raising flour
- $\frac{1}{2}$  tsp Gluten Free Baking Powder
- 65g Sunflower Pure Margarine
- 100ml Alpro soya milk
- 65g sultanas/raisins 
- 50g sugar 



### Method

1. Heat the oven to **180 deg C/Gas Mark 4**. Line or grease a baking sheet,
2. Measure the flour into a large mixing bowl, add the baking powder 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 **13 minutes** until well risen and golden. Cool on a wire rack.