



Fruit scones

Ingredients, (2 portions):

- Self-raising flour, 75g/3oz
- Margarine, 32g/1¼oz
- Caster sugar, 32g/1¼oz
- Sultanas, 37g/1½oz
- Cherries, 25g/1oz
- Fresh egg, 1
- Fresh milk, to make sponge

Method:

1. read the **entire recipe** first then check, weigh and prepare **all of the ingredients above**.
2. **carefully** measure the flour into a mixing bowl. Now add the margarine and caster sugar.
3. rub the ingredients together using your **fingertips**. Once a **crumble stage** has been reached, add the sultanas and cherries that have been **quartered**. Now add the egg and mix **thoroughly**.
4. now **slowly** add the milk, a little at a time, until a **spongy texture** has been reached.
5. **lightly dust** a work-surface with flour and turn out your mixture onto this. Using the palm of your hand, gently flatten the mixture until it is an **inch thick and even**.
6. place onto a **lightly greased** tray or a tray with **silicone paper** on it. Place in a **pre-heated** oven on **210°c** for up to **10 minutes** until **golden brown** on top.
7. **carefully** remove from the oven and allow to **cool down**.