

FRUIT SCONES

Prep : 10 mn
scones

Cook :12-15 mn

serves : makes 10

Ingredients:

225g self-raising flour, plus more for dusting

1 pinch of salt

55g cold butter cut into cubes

25g caster sugar

150ml milk

60g sultanas

1 egg



Method:

- 1- Preheat the oven to 200°.
- 2- Rub together the flour and the butter until it resembles breadcrumbs.
- 3- Add the sultanas.
- 4- Whisk one egg with milk in a separate bowl.
- 5- Pour into mix (flour + butter) a little at the time. <mix with your hands into a soft dough.
- 6- Scatter some flour onto the work surface and put the dough on it. Flatten gently. Cut out the scones. Put them on a baking tray and brush the tops with milk.
- 7- Bake for 12 -15 mn

Tip: You can serve the scones with jam and clotted cream.