



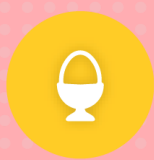
BUTTERMILK FRUIT SCONE

Serves 8

INGREDIENTS

- 450g Self-raising flour
- 2 Tsp Baking powder
- 50g Caster sugar
- 100g Butter (soft)
- 2 Large eggs
- Buttermilk- see method
- 30g Sultana/raisins
- Pinch Salt

ALLERGENS Contains



METHOD

01

Pre-heat your oven to 180c. Crack the eggs into a measuring jug, add a pinch of salt and whisk. Bring the buttermilk up to 300mls.

02

In a large mixing bowl add the flour, baking powder and sugar. Stir to mix.

Dice the soft butter into the mix. Use the tips of your fingers (or an electric mixer) to combine the butter. Add the sultanas.

03

Add most of the egg mix and mix to a sticky dough. Add more if you need it.

Sprinkle the counter with flour. Work the dough enough to combine.

04

Cut into round shapes. Place on a tray with parchment paper.

Brush the tops with a dash of milk/egg. Sprinkle with extra sugar

Bake for 20 mins until golden. Cool on a wire rack