

Fruit Scones



Easy

Home made scones are so much better than shop bought ones, and they are so easy to make, you can make up a batch in 30 minutes. They are always best served warm, spread with butter or topped with jam or compôte and clotted cream.



Makes 6 – 8

Ingredients:

250g plain flour
½ level tsp salt
2 level tsp baking powder
50g butter
25g caster sugar
75g sultanas, raisins or dried cherries
200ml natural set yogurt
Butter, jam or compôte and clotted cream to serve

Method

1. Preheat the oven 230°C/210°C Fan/Gas 8
2. Sift the flour, salt and baking powder in a large mixing bowl, add the butter. Using your fingertips rub the butter into the flour until it resembles breadcrumbs, lift your hands while doing this to encourage air into the mixture.
3. Stir in the sugar and dried fruit, make a well in the centre of the mix and add the yogurt, draw the mixture together with a round bladed knife. Avoid your hands as this makes the mixture warm.
4. Turn the dough out onto a lightly floured surface and knead lightly together, dust the rolling pin with flour rollout the dough to about 2.5cm thick, using a fluted 5cm cutter stamp out the rounds. Gather any trimmings together, re roll and cut out more scones.

Are you looking for recipes or do you have any comments or questions?

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5. Arrange the scones on a greased baking sheet, brush the surface of the scones with a little milk and sprinkle with caster sugar. Place in oven towards the top and bake for 12 – 15 minutes until risen and golden brown. Cool for a few minutes then transfer to a cooling rack.

6. Serve warm with butter, jam or compôte and clotted cream.

Cooks Tip: To make cheese scones, omit the sugar and fruits and add 50g of grated mature cheese to the mixture before adding the yogurt, sprinkle a little extra cheese on top of the scones before baking.

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