

FRUIT SCONES



30 MINS



4-6 SERVES



FREEZER FRIENDLY

INGREDIENTS

- 225g self-raising flour
- 50g unsalted butter, chilled and cubed
- 125g sultanas
- 100ml reduced fat milk, plus extra for brushing
- 1 teaspoon lemon juice

DIRECTIONS

1. Preheat oven to 200°C.
2. Line baking tray with baking paper.
3. Sift flour into a bowl. Using fingertips, rub butter into flour until it resembles breadcrumbs.
4. Add sultanas, milk and lemon juice. Stir until a sticky dough forms.
5. Turn out dough onto a lightly floured surface. Knead until just smooth.
6. Using a lightly floured rolling pin, gently roll dough until 2.5cm thick.
7. Using a 6cm round cutter, cut out scones. Press leftover dough together and repeat until there is no dough remaining.
8. Place scones, just touching, on prepared tray. Brush with milk.
9. Bake for 12-15 minutes.

