

HOT CROSS SCONE



30 MINS



4-6 SERVES



FREEZER FRIENDLY

INGREDIENTS

- 225g self-raising flour
- 50g unsalted butter, chilled and cubed
- Pinch mixed spice
- 125g sultanas
- 100ml reduced fat milk, plus extra for brushing
- Zest of 1/2 an orange and 1 teaspoon of orange juice

FOR CROSSES

- 50g flour (any kind)
- 1-2 tablespoons water

DIRECTIONS

1. Preheat oven to 200°C. Line baking tray with baking paper.
2. Sift flour into a bowl. Add mixed spice. Using fingertips, rub butter into flour until it resembles fine breadcrumbs.
3. Add sultanas, milk and orange zest and juice. Stir until a sticky dough forms.
4. Turn out dough onto a lightly floured surface. Knead until just smooth.
5. Using a lightly floured rolling pin, gently roll dough until 2.5cm thick.
6. Using a 6cm round cutter, cut out scones. Press leftover dough together and repeat until there is no dough remaining.
7. Place scones, just touching, on prepared tray.
8. To make crosses, knead together flour and water to make a smooth dough. Roll out on to a lightly floured surface and cut into thin strips that will fit over the top of the scones.
9. Brush scones with milk and place strips in crosses over the top. Brush tops of crosses again with milk.
10. Bake for 12 to 15 minutes.

