

Preheat oven 200c

Fruit Scones

200g self raising flour
50g block margarine
25g sugar
75g dried fruit
125ml semi skimmed milk
(Milk to glaze)

Prepare yourself and pre heat your oven

Sieve flour into mixing bowl

Rub in margarine until breadcrumbs

Add the sugar and the dried fruit and mix

Make a well in the centre, pour in the milk (save a little)

Bring together to form a dough

Roll the dough out on a floured surface

Roll dough evenly to 2cm thickness.

Cut out 8 circles - you may need to roll again!

Space the scones out on a baking tray

Glaze with milk. Bake for 10-12 minutes.

Once golden, remove and leave to cool!

