

Scones

Ingredients:

- 250g Self Raising Flour
 - 50g Sugar
 - 50g Margarine
 - 50g Dried Fruit
- 125ml Skimmed Milk

Equipment:

- Baking Sheet
- Large Bowl
- Rolling Pin
 - Knife
- Flour Dredger
 - Cutter
- Cooling Rack

Method:

1. Light oven 220°C and grease baking sheet
2. Put Flour into large bowl
3. Rub the margarine and sugar into flour
4. Add the dried fruit
5. Mix in the milk quickly using a knife
6. Bring together with fingertips and place onto a floured surface
7. Roll out to 2cm thick, cut into 6-7 scones
8. Place on baking sheet and bake in the oven for 10 minutes until well risen and golden brown

