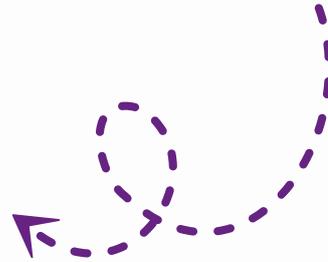


Sultana Scones



Scone dough can be frozen either cooked or uncooked.



Classification:

Everyday

Serves:

4-6

Prep. Time:

15 min

Cooking Time:

15 min

Ingredients:

- 225g self-raising flour
- 50g unsalted butter, chilled and cubed
- Pinch mixed spice
- 125g sultanas
- 100ml milk, plus extra for brushing
- Zest of ½ an orange
- 1 tsp orange juice

Equipment:

- Measuring cups and spoons
- Baking tray
- Baking paper
- Sieve
- Mixing bowl
- Large mixing spoon
- Rolling pin
- 6cm round cookie cutter
- Oven
- Pastry brush (or use fingertips)

Method:

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, 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. Use round cookie cutter to cut out scones. Press leftover dough together and repeat until there is no dough remaining.
7. Place scones, just touching, on prepared tray.
8. Brush scones with milk.
9. Bake for 12 - 15 minutes, or until golden.

Tips and Variations:

- Switch sultanas for dates, cranberries or blueberries for a tasty twist.
- Choose reduced-fat varieties of milk.