Special Fruit Scones

Making good scones is so easy if the mixture is not too dry and the dough is not overhandled. Wrap the scones in a clean tea towel after baking to keep them moist. This recipe makes about 14 scones.

225g Self-raising flour

1 level teaspoon baking powder

50g softened butter

25g caster sugar

50g mixed dried fruit

1 large egg

a little milk

＊instead of self-raising flour, you can use normal flour for cakes, but add a little extra baking powder, maybe another teaspoon.

**1** Pre-heat the oven to 220℃/Fan 200℃/Gas 7. Lightly grease 2 baking trays.

**2** Measure the flour and baking powder into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar and the dried fruit.

**3** Break the egg into a measuring jug, then make up to 150 ml with milk. Stir the egg and milk into the flour and mix to a soft but not sticky dough.

**4** Turn out on to a lightly floured work surface, knead lightly and roll out to a 1 cm thickness. Cut into rounds with a fluted 5 cm cutter and place them on the prepared baking trays. Brush the tops with a little milk.

**5** Bake in the pre-heated oven for about 10 minutes or until pale golden brown. Lift the scones on to a wire rack to cool. Eat as fresh as possible.