

FRUIT SCONE ROUND

Ingredients

200 gms self-raising flour
50 gms butter or margarine
50 gms granulated sugar
100 ml milk
70 gms dried mixed fruit

Method

Pre-heat oven to 150°C fan. Grease a baking sheet.

Put the flour in a large bowl and rub in the margarine (or butter).

Add the sugar and fruit, mix, then add the milk to make a stiff dough that is not too sticky.

Put the mix onto the greased baking sheet and shape it into a round.

Then mark it with a knife into sections but don't cut too deeply.

Brush the surface of the round with some extra milk.

Bake for about 30 minutes - test with a skewer to see if it comes out clean.

When removed from the oven, leave it to cool for 5 minutes.

Then slide the round from the baking tray onto a cooling rack.