

SCONES

200g self raising flour

50g margarine

50g sugar

50g dried fruit

1 egg

3 tablespoon milk

LIGHT OVEN 220°C GAS 7

1. Grease a baking tray
2. Sieve the flour into a large mixing bowl
3. Cut the fat into small pieces and add to the flour
4. Rub in the fat with fingertips until no lumps are left and the mixture looks like breadcrumbs
5. Stir in the sugar and dried fruit
6. Crack the egg into a small basin and beat well with a fork
7. Add the egg gradually and mix until the mixture begins to stick together. Add the milk carefully if the mixture is dry
8. Using one hand, collect the mixture together and knead lightly to form a smooth, fairly soft dough
9. Turn in onto a floured table and form it into a flat round shape and roll out until it is 2cms thick
10. Cut into rounds with a cutter, place on greased baking tray and brush the tops with a little milk
11. Bake near the top of the oven for about 10 minutes, until golden and well risen
12. Remove to a cooling tray and allow to cool

Variations

1. Cherry Scones - use 50g glace cherries instead of dried fruit
2. Apricot Scones - use 50g dried apricots instead of dried fruit
3. Date Scones - use 50g chopped dates instead of dried fruit
4. Plain scones - omit fruit and serve with jam
5. Cheese scones - add 75g grated cheese instead of sugar and dried fruit