



Scones

Ingredient list for:

- 150 g dried raisins sultanas
- orange juice, for soaking
- 150 g cold unsalted butter
- 500 g self-raising flour, plus a little extra for dusting
- 2 level teaspoons baking powder
- 2 heaped teaspoons golden caster sugar
- sea salt
- 2 large eggs
- 4 tablespoons milk, plus a little extra for brushing

Recipe:

Put the dried fruit into a bowl and pour over just enough orange juice to cover. Leave for 2 hours. Preheat the oven to 200°.

Put your butter, flour, baking powder, sugar and pinch of sea salt into a mixing bowl and use your thumbs and forefingers to break up the butter and rub it into the flour so you get little cornflake. Make a well in the middle of the dough, add the eggs and milk, and stir it up with a spatula. Drain your soaked fruit and add that to the mixture. Add a tiny splash of milk if needed, until you have a soft, dry dough. Move it around as little as possible to get it looking like a scruffy mass done. Sprinkle over some flour, cover the bowl, film, fridge 15m.

Roll the dough out on a lightly floured surface until it's about 2 to 3cm thick. With a 6cm round cutter or the rim of a glass, cut out circles from the dough and place them upside down on a baking sheet. Re-roll any offcuts to use up the dough. Brush the top with some melted butter and bake in the oven for 12 to 15 minutes, until risen and golden. Done