

Sultana Scones

Makes about 6-10 scones, depending on the size of your cutter.

Ingredients	Equipment
<ul style="list-style-type: none">• 200g self-raising flour• 50g hard margarine• 1 tbsp caster sugar• 25g sultanas• 125 ml semi-skimmed milk• A little extra milk for glazing	<ul style="list-style-type: none">• sieve• knife• large bowl• palette knife• measuring jug• wooden triangle• cutter• large baking tray• cooling tray• flour dredger• pastry brush

Method

1. Preheat the oven to 210°C/Gas mark 7.
2. Sieve 200g self raising flour into the large bowl.
3. Add the 50g of hard margarine to the large bowl. Cut it into small pieces and rub it into the flour and sugar (using your fingertips) until it looks like fine breadcrumbs.
4. Stir in 25g of sultanas and 1 tbsp caster sugar.
5. Make a well (a hole) in the centre of the mixture. Gradually add the milk, using the knife to mix it with the other ingredients until it forms a soft (but not sticky) dough. You may not need all the milk.
6. Roll out the dough onto a floured surface until 1½ - 2 cm thick.
7. Flour the baking tray.
8. Cut out scones, remembering to dip the cutter in flour each time.
9. Set the scones on the baking tray and brush the tops with milk.
10. Bake for 8-15 minutes until well risen and golden. They should also sound hollow when you tap the base of the scone.
11. Set the baking tray on the wooden triangle.
12. Transfer the scones to the cooling tray, using a palette knife.
13. Serve warm with butter/jam/cream.

