



Fruit Scones

6 - 8 Portions



Easy

up to 15 Min.



Ingredients:

For the Scones:

- 250 g Plain Flour
- 10 g Dr. Oetker Baking Powder (2 tsp)
- 25 g Caster Sugar
- 2.5 g Salt (½ tsp)
- 50 g Unsalted butter
- 75 g Sultanas
- 150 ml Whole Milk

- 1 Preheat the oven to 220°C (200°C fan oven, gas 7). Line a baking tray with grease proof paper.
- 2 Sift the flour, salt, Baking Powder into a large mixing bowl, add the sugar and mix together. Add the butter and using your fingertips rub the butter into the flour until it resembles breadcrumbs. Lift your hands while doing this to encourage air into the mixture.
- 3 Mix in the sultanas, gradually add the milk mixing after each addition, the dough will be quite sticky.
- 4 Turn the dough onto a lightly floured surface and knead until all the dough comes together, avoid over handling the dough. Press the dough to flatten until it is around 2cm in thickness, cut the scones out using a 6cm diameter fluted round cutter. Gather any trimmings together, and flatten as necessary and cut out more rounds, you should get about 6-8 scones from the mixture.
- 5 Arrange the scones on the prepared baking tray. Brush the surface of the scones with a little milk. Place in the oven and bake for 12–15 minutes until risen and golden brown. Cool for a few minutes then transfer to a cooling rack.
- 6 Serve the scones warm with jam and clotted cream.



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Tip from the Test Kitchen

- To make cheese scones, omit the sugar and fruits and add 50g of grated mature cheese to the mixture before adding the milk, sprinkle a little extra cheese on top of the scones before baking.

