



Raspberry Scones

Ingredients - Makes 8

- 225g self- raising flour
- 1/4 level tsp. baking powder
- 1 level teaspoon bread soda
- Pinch salt
- 50g butter
- 25g caster sugar
- 150 ml Buttermilk (less if you add egg)/ if you have no Buttermilk you can make your milk sour with a spoon of natural yoghurt, or a drop of vinegar into milk
- Extra milk for brushing
- 1 egg
- 100g / handful of Frozen Raspberries

Method

- Turn oven on to heat up to 220 C
- Place some baking parchment on a flat baking tray
- Melt the butter in the microwave, or on a low heat in a small pot
- Sift the flour salt, sugar and baking powder and bread soda into a bowl
- Make a well in the centre
- Put into the well, $\frac{3}{4}$ of the buttermilk, the egg, and then the melted butter
- Mix quickly with a fork the wet ingredients, staying in your well then put down the fork and using your hand like a spoon gradually incorporate the flour into the mixture, at this point do not squeeze the mixture together , just lightly using the shape of the bowl bring it together with one hand on the bowl and one gently turning it around until it is all together, if you think you need a little more buttermilk add as required but only to get the mixture to gather any loose flour , you do not want the mixture to be wet.
- Put the frozen Raspberries on top of the dough, dust with a little flour and mix in the Raspberries gently into the dough

- Get your Scone cutter, and dip in a little spare flour, bring your scone cutter into the bowl and
- Cut circles from the dough with a scone cutter
- Place the circles onto the baking sheets- leaving a lot of space between each one
- Brush the tops with a little milk
- Bake the scones for 10 minutes on the top shelf of the oven
- They will rise and turn golden
- Lift them onto a wire rack to cool
- Serve with butter and Jam, best served straight out of the oven.

Tip

If you don't have frozen raspberries to make the scones as above, then without the raspberries when you have the dough cut and on the baking sheet, press down the centre with your finger, place in a little raspberry jam into the hole and seal up by bringing the top part of the scone together, brush with your buttermilk and bake as usual. They will have a little hidden piece of raspberry in the centre.

You can substitute the raspberries or the jam with any fruit or jam of your choice.

Do not over mix or let the raspberries be soft frozen, once mixed the scones must go straight into the oven.

The scone dough can be frozen and baked from frozen at 200c