

SULTANA SCONES



INGREDIENTS

270g Plain flour, 95g Milk, 15g Baking powder, 30g Buttermilk, 60g Butter, 135g Sultanas, 42g Caster sugar, 85 Egg

METHOD – MAKES APPROX 6 LARGE SCONES

1. Lightly grease a large baking tray. Pre-heat the oven to 220°C / 425°F / Gas mark 7.
2. Weigh the flour and baking powder and sieve together twice. Add the butter and using your fingertips process into a crumble, stir in the sugar and sultanas.
3. Beat the eggs together and whisk in the milk and buttermilk. Gradually add the egg/milk mixture to the dry ingredients until you have a soft dough. Add the sultanas and mix lightly until the fruit is evenly dispersed throughout the dough. It is far better that the scone mixture is on the sticky side, sticking to your fingers, as the scones will rise better.
4. Turn the dough onto a lightly floured surface and flatten it out with your hand, or use a rolling pin, to a thickness of 2.5 cm. Use a 7-cm cutter to stamp out the dough by pushing the cutter straight down into the dough (as opposed to twisting the cutter) then lift it straight out. This ensures that the scones will rise evenly and keep their shape. Gently push the remaining dough together, knead very lightly then re-roll and cut more scones out as before.
5. Arrange the scones on the prepared baking tray and brush the tops with beaten egg or milk to glaze. Allow the scones to rest for 30 minutes glaze the scones again with beaten egg or milk and bake.

BAKING AND FINISHING

Bake the scones using the above temperature settings for approx. 15 minutes or until the scones are well risen and golden. Cool on a wire rack. Serve as fresh as possible, cut in half and spread generously with strawberry jam and top with a good spoonful of thick cream.