

# OVEN SCONES

PER PERSON

## Ingredients

100g S.R.flour (4 rounded tablespoons)  
25g margarine  
50 mls milk (approx.)  
25g dried fruit  
25g sugar (1 level tablespoon)

## Equipment

large bowl  
cup  
sieve  
tablespoon  
knife  
flour dredger  
baking tray

OVEN: Electric 220c / Gas no.7

TIME: 10-12 mins.

## Method

1. Light oven to correct temperature.
2. Collect all ingredients.
3. Sieve S.R. flour into large bowl.
4. Rub the margarine into the flour with fingertips.
5. Add fruit.
6. Make a well in the centre of the flour and add enough milk to make soft dough. Use the round bladed knife to mix dough.
7. Turn the dough on to a lightly floured surface and knead lightly.
8. Lightly roll out to about 2 cms. in depth and cut into shapes using small cutter. Place on baking tray.
9. Bake for 10-15 mins. until golden brown.