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FRUIT & PLAIN SCONES

Again a simple recipe, with few ingredients. Scones that will cut in half and spread without crumbling

PLAIN SCONES

- 1** Place 9 oz of Doves Gluten Free self-raising flour in your mixer and add one egg. Blend this together. It is important that this is done first.
- 2** Add 2 oz of Stork and 1 tablespoon of caster sugar. Blend in mixer.
- 3** Add 1 beaten egg to the mixer and blend in.
- 4** You will see the scone mix start to come together. Add a little milk, a tablespoon at a time and this will finish the mix off. Remember to add the milk slowly as it takes very little.
- 5** Roll the mix out to about 1 and 1/8 to 1 and 1/4 of an inch thick. Use a 3-inch cutter and place them on a thin baking tray with parchment on it. Brush the tops with milk.
- 6** Bake in the oven, preheated 180 deg for 15 to 17 minutes.

FRUIT SCONES

For the fruit scones use the plain recipe and add a handful of sultanas at the same time as the beaten egg