

## Sweet and Savoury Scones

Each batch makes 6 large scones

### Equipment needed:

Baking trays x 2  
Greaseproof Paper  
Large Bowls  
Jug  
3.5" round or fluted Cutter

### Ingredients: Fruit Scones

|       |                                   |
|-------|-----------------------------------|
| 250g  | self-raising flour                |
| 1 tsp | baking powder                     |
| 25g   | caster sugar                      |
| 40g   | butter, softened, cut into pieces |
| 1     | large eggs                        |
| 225ml | whole milk                        |
| 25g   | sultanas (optional)               |

### Ingredients: Cheese Scones

|        |                              |
|--------|------------------------------|
| 225g   | self-raising flour           |
| 1 tsp  | baking powder                |
| 1/2tsp | salt                         |
| 1/2tsp | dry mustard powder           |
| 1/4tsp | cayenne powder               |
| 2 tbs  | cold butter                  |
| 150g   | grated mature cheddar cheese |
| 1      | large free range egg         |
| 150ml  | whole milk                   |

## Notes:

- \*\* Scones are best if the dough is quite sticky
- \*\* Don't handle the dough too much
- \*\* Bench rest for 10mins before baking
- \*\* Cover with a tea towel when baked, keeps them moist.

## Method: for the fruit scones.

1. Preheat the oven to 200C Fan. Lightly grease two baking trays.
2. Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
3. Crack the eggs into a measuring jug, then add enough milk to make the total liquid 150ml ( for a sticky mix) or 120ml ( for a not easy to use mix) Stir the egg and milk, and the raisins into the flour and mix to a soft, sticky dough.
4. Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 1inch thick.
5. Cut into as many rounds as possible with a 9cm/ 3.5" cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.
6. Leave on the baking tray for 10mins before baking
7. Bake for 12–15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool.

## Method: for the cheese scones.

1. Preheat the oven to 200C Fan. Lightly grease two baking trays.
2. Sift the flour into a bowl along with the salt, mustard powder, cayenne pepper and baking powder. Drop in the butter and rub it into the flour mixture until the mixture resembles bread crumbs. Stir in 2/3 of the cheese.
3. Break the egg into a measuring jug and add milk to give you the equivalent of 150ml. Stir this into the dry mixture and mix to a soft but not sticky dough. Turn out onto a floured board and knead lightly for a few turns. Pat out into a 1 inch thick round.
4. Stamp out into rounds using a 9cm/ 3.5" cutter and place onto the baking sheet. Brush the tops with a bit more milk and sprinkle with the remaining cheese.
5. Leave on the baking tray for 10mins before baking
6. Bake for 15 minutes in the preheated oven for 15 minutes until well risen and golden. Slip onto a wire rack to cool. Best eaten on the day.

