

Gill's Gourmet Gallery

Simple cherry scones

Ingredients:

225g self-raising flour

50g butter

3 level tablespoons castor sugar

1 pinch of salt

150ml milk

100g glacé cherries chopped in half or sultanas

1 egg combined with a little milk to glaze

Method:

Rub the softened butter, sugar and salt into the flour to form a breadcrumb texture.

Add the cherries or sultanas and stir.

Pour in the milk to make a soft dough.

Roll the dough out on a floured surface to about 1" thick.

Using a 2" cutter, cut out circles.

Place on a greased baking sheet and glaze with the egg wash.

Bake in the oven for 15 minutes, 200c fan.

