



Hot Cross Scones

Sarah's Servings: 6 Sarah's skill: Easy, Baking time: 12-14 minutes

Ingredients

230g Self Raising Flour
1 tsp Baking Powder
60g Unsalted Cubed Cold Butter
40g Soft Light Brown Sugar
75g Mixed Dried Fruit
1/2 tsp Ground Cinnamon
1/2 tsp Ground Mixed Spice
1 Large egg
100 ml Buttermilk (100ml milk + juice of half a lemon)
25g Plain flour
1 tbsp Cold water

Method

- Preheat the oven to 220 degrees centigrade (200C Fan) or Gas Mark 7
- In a large bowl weigh out the SR flour, baking powder and butter.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add the sugar, mixed fruit and spice,
- Add the egg and 3/4 of the buttermilk into the dry ingredients and bring together with a knife.
- Using your hands bring the dough together until it forms a smooth slightly sticky dough. Only add more buttermilk if it is dry.
- Tip the dough onto a lightly floured bench and roll out gently or flatten with your hands to about 2 cm thick then cut out with a 6 cm cutter: Re-roll and cut out until all the dough is used. You will get 6 scones from this mix - don't try to make more or they will be too thin.
- Make the cross by mixing the flour and water to a smooth dough. Roll out and cut into 12 strips with a knife or pizza wheel.
- Place scones on greased baking tray and brush with the buttermilk mixture that is left or with some egg wash.
- Lay the strips into crosses on the top of the scones.
- Bake for 12-14 minutes.