



Rhubarb and Ginger Scones

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

Ingredients

230g Self Raising Flour
1 tsp Baking Powder
40g Unsalted Cubed Cold Butter
40g Light Brown Sugar
1 tsp Ground Ginger
60g Chopped Rhubarb
1 Large Egg
75ml Buttermilk

Method

- Preheat the oven to 220 degrees centigrade (200 Fan) Gas Mark 7.
- Line a baking tray with baking parchment.
- In a large bowl weigh out the self raising flour, baking powder and butter.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add the sugar, ginger and rhubarb and mix.
- Add the egg and 3/4 of the buttermilk into the dry ingredients and mix together with a knife.
- Using your hands, bring the ingredients together to form a soft ball of 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 2cm thick then cut out 6 scones with a round 6cm cutter.
- Place on the lined baking tray and brush with milk or egg.
- Bake for 12-14 minutes