

# Cherry Scones



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**Time:** 45 minutes

**Makes about 12 scones**

## Ingredients

- 225g self-raising flour, plus extra for rolling out
- 1 teaspoon baking powder
- 2 tablespoons caster sugar
- 50g cold unsalted butter, cut into cubes
- 1 free-range egg
- 75ml milk
- 30g glacé cherries, chopped (or sultanas if you prefer)



## Method

- 1 Preheat the oven to 200°C/ Fan 180°C/Gas 6. Line a baking tray with baking paper.
- 2 Put the flour, baking powder and sugar in a large mixing bowl. Add the butter and rub between your fingers until the mixture resembles breadcrumbs.
- 3 In another bowl, beat together the egg and milk with a fork.
- 4 Add the egg and milk to the flour mixture, along with the glacé cherries. Stir the mixture with a metal spoon until it forms a wet dough.
- 5 Turn the dough out onto a floured work surface and knead briefly until smooth.
- 6 Gently press the dough out with your hands until it's about 2.5cm thick, then cut out circles using a biscuit cutter.
- 7 Lift the scones onto your baking sheet, spaced slightly apart, and brush the tops with milk.
- 8 Bake for 10–12 minutes, or until golden-brown and risen. Transfer to a wire rack to cool slightly.
- 9 Serve with butter or jam and clotted cream.