

# Afternoon Tea Fruit Scones

These fruit scones are the perfect way to celebrate National Cream Day on 2th June



Easy



15 minutes preparation



12-14 minutes baking (10 mins resting)

## At a glance

This recipe makes 12 scones made with a 6cm plain cutter, I use silicone wax paper but baking parchment works just as well.



## INGREDIENTS

450g Self-Raising Flour sifted  
2 rounded teaspoons of baking powder  
½ level teaspoon of salt  
85g caster sugar  
120g sultanas

¾ pint milk at room temperature  
2 tablespoons of lemon juice

## AUDS TIPS

If you don't like dried fruit then you could substitute the sultanas for chocolate drops or just omit from the recipe altogether.

I find a plain edged cutter works best with scones as it helps the rise of the scone, but if you only have fluted then use that.

Scones are like fresh bread, they are best eaten on the day of baking but they freeze really well. Scones a day or so old can always just be split and warmed for a couple of minutes in the oven, just to give them a freshen up.

Enjoy spread with softened butter and jam and top with freshly whipped cream for total indulgence.



## DIRECTIONS

1. Preheat the oven to 220°C and line a large baking tray with parchment or silicone wax paper.
2. Start by making your own buttermilk, if you can find buttermilk in the supermarket then use that, but it can be hard to find, so to make your own put the milk in a bowl or jug and add the lemon juice, leave this at room temperature for 10 minutes until it thickens, it won't thicken as much as traditional buttermilk, but it is a good alternative and is super for making scones and breads. It may appear a bit lumpy, but it will combine well later.
3. Put the sifted flour, baking powder and salt into a large bowl.
4. Add the sugar and sultanas and combine well.
5. Add most of the thickened milk, but don't add it all at once, as you may not need it all.
6. Being careful not to overwork the dough, gently bring together to form a soft dough ball. Only add the rest of the milk if it is dry and is needed to combine, but this may not be required.
7. Tip the dough onto a lightly floured surface and roll out gently or just flatten it with floured hands to about 3cm thick, then cut out with the 6/7cm cutter.
8. After the first cut, remould the dough gently, using a little flour to stop anything sticking, and cut again, these second moulded scones won't be as perfect in shape and rise as your first ones but they will still taste delicious. Brush with the leftover milk if you have any, or fresh milk or a beaten egg, whichever you have to hand.
9. While you are resting your scones on the worktop for 10-15 minutes place your baking trays into the hot oven, it will help the rise of the scone if they go onto a very hot tray.
10. Once rested, glaze the scones again with milk or beaten egg, and quickly transfer to the hot trays and into a hot oven, do not open the door for 12 minutes.
11. Check and turn after 12 minutes, they may need a couple more minutes, but when tapped on the bottom they should sound hollow and be nicely golden brown on the outside.
12. Leave to go completely cold as they will not cut well while still hot.