

## Wessex Rally 2018

### Cakes – Class 2

#### Fruit Scones

#### Ingredients

225g (8oz) self raising flour

1 level teaspoon baking powder

50g (2oz) softened butter

25g (1oz) caster sugar

50g (2oz) dried fruit

1 large egg

A little milk

#### Preparation method

Preheat oven to 220c / fan 200c / gas mk7.

Lightly Grease 2 baking trays

Measure the flour and baking powder into a large bowl.

Add butter and rub with finger tips until mixture resembles fine breadcrumbs.

Stir in the sugar and dried fruit

Break egg into a measuring jug then make up to 150ml (1/4 pint) with milk

Stir into flour and mix to a soft, but not sticky, dough.

Turn out onto a lightly floured work surface, knead lightly and roll out to a 1cm (1/2 in) thickness.

Cut into rounds with a fluted 5cm (2 inch) cutter and place on prepared baking trays.

Brush the tops with a little milk.

Bake in the preheated oven for about 10 minutes or until pale golden brown.

Lift onto wire rack to cool.

Makes about 14 scones

Present 4 for judging.