

Fruit Scones

Makes 8

225g (8oz) Self Raising Flour

Pinch of Salt

50g (2oz) Margarine

25g (1oz) Caster Sugar

150ml ($\frac{1}{4}$ Pint) Milk

50g (2oz) Dried Fruit

1. Mix flour and salt, rub in margarine. Stir in sugar, dried fruit and add milk. Mix to a soft dough and turn onto a floured surface.
2. Knead lightly and roll out to just over 1cm ($\frac{1}{2}$ inch). Using heart shaped cutter, cut into shape and place on a greased baking tray.
3. Bake in a preheated oven at 220°C for 10-12 minutes until the lightly browned.
4. Serve with butter and jam.