

Whitworths

Raisin & Choc Chip Scones



INGREDIENTS

100g **Whitworths Raisins**
450g self raising flour
150g unsalted butter, melted
70g caster sugar
100g chocolate chips
2 medium eggs
130ml milk, plus extra for brushing

To serve:

chocolate spread
creme fraiche or squirty cream

 Makes 10  30 mins  10-13 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C / 180°C Fan / Gas Mark 6, then line two baking sheets with baking paper.
- ♥ Rub the flour and butter together, then stir in the other dry ingredients.
- ♥ Mix the wet ingredients in to form a soft dough, try to handle the dough as little as possible to keep the scones crumbly and light!
- ♥ On a well-floured surface, roll the dough out to 3cm thick, then using a pastry cutter cut out your scones then place onto the lined baking sheets.
- ♥ Brush the top with milk then bake in your preheated oven for 10-13 minutes, until golden on the top.
- ♥ Once cooled split them open, spread with chocolate spread then a dollop of creme fraiche or squirty cream - serve and enjoy!

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Happy Baking!