

Whitworths

Scones

with Strawberry Jam & Clotted Cream



INGREDIENTS

90g **Whitworths Sunshine Sultanas**
225g plain flour
2tsp baking powder
Small pinch of salt
75g unsalted butter, softened
35g caster sugar
1 medium egg, beaten
75ml whole milk
120g strawberry jam
227g clotted cream

 Makes 10  Prep 30mins  10-13mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 then lightly grease a large baking sheet.
- ♥ Mix the flour, baking powder and salt in a bowl then rub in the butter with your fingertips.
- ♥ Stir in the sultanas, sugar, egg and milk to form a soft dough, handling as little as possible to keep it light.
- ♥ Roll the dough out on a lightly floured surface until 1.5cm thick then fold half over the top of itself (this gives a nice natural break to cut them open once cooked), then flatten slightly using the palm of your hand.
- ♥ Cut out with a cutter, re-rolling the dough as required.
- ♥ Bake in the centre of the oven for 10-13 minutes until risen and golden, then transfer to a wire rack to cool completely.
- ♥ Once cooled split and fill the scones with strawberry jam and clotted cream - in which order is upto you!

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Happy Baking!