

Whitworths

Dark Chocolate & Cherry Griddle Cakes



 Makes 36  10 mins  24 mins

INGREDIENTS

60g **Whitworths Mix'n'Bake Dark Choc Cherry**
225g self raising flour
100g unsalted butter, melted
85g caster sugar
1 egg, medium, beaten
1 tbsp milk
pinch of salt

For the topping:

30g **Whitworths Toasted Chopped Mixed Nuts**
300ml low fat creme fraiche
200g cherry jam

READY...STEADY...BAKE

- ♥ Mix the flour sugar, butter and salt together in a large bowl until resembles breadcrumbs.
- ♥ Mix in the beaten egg and milk until you have a soft dough.
- ♥ Add the Mix N Bake Dark Choc Cherry mix, stir well to form a pastry like texture.
- ♥ Roll out the dough to a 5mm thickness, then using a 48mm cutter cut out (re-rolling as required) you should get around 36 small scones.
- ♥ Grease a flat griddle pan or heavy frying pan with a little butter.
- ♥ Place pan onto a low-to-medium heat then cook the scones, in batches of 6, for approximately 2 minutes each side, until golden brown.
- ♥ Leave to cool slightly then top with jam, creme fraiche and a sprinkle of toasted nuts.
- ♥ Or you could serve warm simply with butter and jam... delicious!

for more recipes visit www.whitworths.co.uk

Happy Baking!