

Making your Irish Scones

Ingredients:

225g Self Raising Flour
25g Caster Sugar
50g Margarine or Butter
150ml Milk
50g Sultanas
50g Cherries

1. Preheat your oven to 200 Degrees Centigrade.
2. Make sure you have a sieve, mixing bowl and scales.



3. Sieve the flour into the mixing bowl.

4. Mix the sugar in with the flour using a wooden spoon.



5. Using your fingers rub the margarine or butter into the mixture.



6. Stir in the sultanas and cherries.



7. Pour in the milk and stir well.



8. Flour a worktop or board and empty the mix out on to it. Knead into a soft dough.



9. Lightly roll out the dough.

10. Cut out round scones.



11. Place the scones onto a floured baking tray

12. Put scones into the preheated oven for 10 – 20 minutes until golden brown.

