

Mary Berry's fruit scones

Cooking time 10 minutes

Makes 10 scones



Ingredients

- 75g (2 1/2 oz) butter, chilled and cut into cubes, plus extra for greasing
- 350g (12oz) self-raising flour, plus extra for dusting
- 1 1/2 tsp baking powder
- 30g (1oz) caster sugar
- 75g (2 1/2oz) sultanas
- About 150ml (5fl oz) milk
- 2 large eggs, beaten

Method

- ✚ Preheat the oven to 220°C (fan 200°C/425°F/Gas 7). Lightly grease a large baking sheet.
- ✚ Put the flour and baking powder into a large chilled mixing bowl. Add the cubes of butter, keeping all the ingredients as cold as possible.
- ✚ Rub in lightly and quickly with your fingertips until the mixture looks like fine breadcrumbs. Add the sugar and sultanas.
- ✚ Pour 100ml (3 1/2fl oz) of the milk and all but 2 tablespoons of the beaten egg into the flour mixture.
- ✚ Mix together with a round-bladed knife to a soft, but not too sticky dough, adding a bit more milk if needed to mop up any dry bits of mixture in the bottom of the bowl.
- ✚ Turn the dough out onto a lightly floured work surface, lightly knead just a few times only until gathered together, then gently roll and pat out to form a rectangle about 2cm (3/4in) deep.
- ✚ Cut out as many rounds as possible from the first rolling with a 6cm (2 1/2in) cutter (a plain cutter is easier to use than a fluted one) and lay them on the baking sheet, spaced slightly apart.
- ✚ Gather the trimmings, then roll and cut out again. Repeat until you have 10 scones.
- ✚ Brush the tops of the scones with the reserved egg. Bake for about 10 minutes, or until risen and golden.
- ✚ Remove and cool on a wire rack.