

CHERRY SCONES

To be eaten with butter.

250g self-raising flour
1/2 teaspoon salt
50g butter
50g caster sugar
80g glace cherries, quartered
150ml milk

Pre-heat oven 220c/200c fan

1. Mix the flour and salt in a bowl.
2. Rub the butter into the flour using your fingertips.
3. Stir in the sugar and cherries.
4. Add the milk little by little, using a knife to mix. Then bring the mixture together into a soft dough using your hands.
5. Transfer the dough to a floured work surface and roll to at least 2 cm thick.
6. Cut out the scones using a 5-6cm pastry cutter and place on a greased baking sheet.
7. Brush the tops of the scones with milk or sprinkle with a little flour.
8. Bake for 12-15 minutes until golden, then cool on a wire rack.