

California Raisins MIDWEEK TREAT

WITH CHARLOTTE WHITE FROM RESTORATION CAKE

Episode **EIGHT**

Live on Facebook
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at 11am

California Raisin Scones

I can think of nothing more perfect to enjoy on a lazy Summer's afternoon than a scone, laden with sweet California Raisins and loaded with a good helping of cream and jam! These scones are quick and easy to make so there is no excuse for shop-bought on this year's picnics – taking only 10 minutes to bake in the oven!

INGREDIENTS:

225g	plain flour
1/2	tsp salt
1tsp	bicarbonate of soda
1tsp	cream of tartar
25g	golden caster sugar
25g	unsalted butter
80g	California Raisins
150ml	milk

YOU WILL NEED:

Baking sheet lined with greaseproof paper

Makes 6x 7cm diameter scones

Oven temp = 220° preheated

1. Sift the flour, salt, and raising agents into a large mixing bowl. Stir in the sugar.
2. Rub the butter into the dry ingredients until you can see no more lumps of butter and the mixture looks even and sandy.
3. Stir the California Raisins through the mix with your hand and create a well in the middle of the ingredients.
4. Pour most of the milk into the well that you have just made – hold a little back in case the dough gets too wet. Form your hand into a claw shape and use this to mix the dry ingredients into the buttermilk until a dough starts to form.

5. Once you have a lump of dough, tip out onto a work surface and knead gently for a moment until it can be rolled out ½ inch thick.
6. Cut 6 scones from your dough with a 7cm cookie cutter and place spread evenly apart on a baking sheet lined with greaseproof paper.
7. Brush the top of each scone with any left over milk and bake in a pre-heated oven for 10-12 minutes until risen and golden. These scones can be enjoyed as soon as they are cool enough to handle! Top with butter and jam or clotted cream for the perfect summer afternoon tea time treat.

