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Cherry scones



Ingredients

275g self-raising flour
125g caster sugar
125g butter or margarine
1 teaspoon of baking powder
100g glace cherries
100ml milk

Preparation

- 1 1. Mix the flour, sugar and baking powder together in a large mixing bowl.
- 2 2. Chop the cool butter or margarine into small pieces, add to the bowl and rub in until it resembles fine breadcrumbs.
- 3 3. Slice the cherries and add them to the mixture.
- 4 4. Mix the milk in a little at a time, until everything is bound together to a sticky consistency. You may not need all of the milk
- 5 the mixture doesn't want to be too wet.
- 6 5. Divide the mixture into 8 even sized balls and shape with your hands. Place on a greased non-stick baking tray.
- 7 6. Bake for 18 - 22 minutes at about 180 degrees (depending on your oven).

Cooks Note

Serves: 8
