



**Allotment Gardening In North Essex -- At Home In The Kitchen**

## **Sultana Scones**

**Ingredients: 16 scones**

400g 1lb self-raising flour  
50g 2oz sugar  
100g 4oz sultanas  
75g 3oz butter  
250ml 1/2pt milk  
pinch of salt

**Method:**

1. Heat oven 200c
2. Grease a baking sheet.
3. Sift the flour and salt into a bowl.
4. Cut the butter into it and rub in until mixture resembles fine bread crumbs.
5. Stir in the sultanas and sugar.
6. Add milk and mix to a soft dough.
7. Turn out onto a floured table.
8. Form into a flat round about 1in thick.
9. Cut out 2in rounds
10. Place on the greased baking tray.
11. Brush with milk
12. Bake in the oven until golden brown, approx 10 -15 min.
13. Allow to cool on a wire rack
14. serve as required with some butter or jam and cream