



GLUTEN FREE SCONES

Makes 15 **Difficulty** pretty easy **Preparation time** 10mins **Cooking time** 15mins

You can make this basic gluten free scone mix either plain or with fruit. Simply add a handful of sultanas.

Ingredients

450g (16oz) gluten free self raising flour*
2 level tsp baking powder*
50g (1oz) caster sugar
100g (3½oz) butter, softened, cut into pieces
2 free range eggs
230ml (7½ fl oz) milk
75g (2½ oz) sultanas (optional)

To serve

strawberry jam
clotted cream

*Please check our Food and Drink information for suitable products.



Method

1. Preheat the oven to 220°C/200°C Fan/Gas Mark 7. Lightly grease two baking trays
2. Crack the eggs into a measuring jug, then add the milk. Stir the egg and milk into the flour (save a little for brushing the scone tops)
3. Put the gluten free flour, baking powder, and sugar into a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
4. Turn the dough out onto a lightly floured work surface. Knead lightly and work in the sultanas, if using. Roll out to about 2cm thick
5. Cut into rounds; you should get 15 with a 6cm cutter. Place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug
6. Bake for 12–15 minutes, or until the scones are well risen and a pale, golden brown colour. Lift onto a wire rack to cool. Eat them whilst they are as fresh as possible
7. To serve, split the scones and serve with a good dollop of clotted cream and strawberry jam!

Cost

£0.11 per scone

We'd love to see how you get on with this recipe. Send us your photos:

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Nutritional information:

PER SERVING: Calories: 181 kcal

• Protein: 3.1g • Carbohydrate: 27.7g • Sugar: 4.2g
• Fat: 6.4g • Fibre: 0.4g •

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