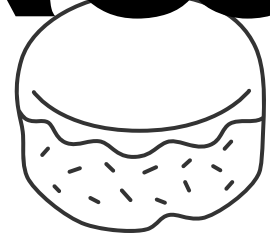


# FRUIT SCONGES



## Ingredients:

- 2 cups self-raising flour
- 2 tablespoons icing sugar mixture
- 1 ¼ cups buttermilk
- 150g sultanas/ other dried fruit mix
- 1 teaspoon vanilla essence

## Method:

- Preheat oven to 200°C. Grease a shallow 20cm round sandwich pan.
- Sift flour and icing sugar into a large bowl; pour in enough buttermilk with vanilla to mix to a sticky dough. Fold in fruit.
- Gently knead dough on a floured surface until smooth; use hand to flatten out dough to about a 3cm thickness.
- Cut eight 5.5cm rounds from dough; place rounds, slightly touching, in a prepared pan.
- Bake uncovered, in a hot oven about 20 minutes or until browned lightly; turn scones onto wire rack.