

## Easter Scones

### Ingredients

225grams/9oz. low protein flour

1 tsp of baking powder

2 tsp of low protein egg replacer

50g / 2oz. castor sugar

50g/2oz. butter

2 tsp of mixed spice

40/ 1 ½ oz. mixed peel

100mls of low protein milk

Makes 6-8 scones

### **Method**

1. Preheat the oven to 220°C/ 425°F/ gas mark 7
2. Place the low protein flour, baking powder, egg replacer, mixed spice, and castor sugar into a bowl
3. Cut the butter into pieces and rub into the dry ingredients until the texture resembles breadcrumbs
4. Alternatively place the above ingredients into a food processor and blend for 15-20 seconds
5. Gradually stir in the low protein milk until a soft not sticky dough is formed
6. Place the mixture onto a surface dusted with low protein flour and knead lightly
7. Roll out the dough to approx. 1 inch in thickness
8. Use an Easter themed cutter (bunny/ chick) to cut the dough
9. Place the scones on a greased baking tray and bake in pre-heated for 8-10mins, until well risen and lightly raised.