

## **Fruit Scones**

### **Ingredients**

250g/10oz Juvella Low Protein Mix

2 teaspoons baking powder

50g/2oz butter or margarine

25g/1oz caster sugar

Approximately 175ml/7fl.oz low protein milk



Oven temperature: 220°C/425°F/Gas Mark 7

### **Method**

1. Mix together the low protein mix and baking powder.
2. Rub in the butter or margarine until the mixture resembles fine breadcrumbs.
3. Stir in the sugar and sultanas and add sufficient low protein milk to form soft but not sticky dough.
4. Knead the dough until smooth. Roll the dough to about 2.5cm (1") thickness, on a surface lightly dusted with low protein mix and cut into rounds using a 5cm (2") cutter.
5. Place on a greased baking sheet and bake in a preheated oven for 10-15 minutes.