

PK Foods Spicy Sultana Scones

Ingredients

8oz/225g PK Food Flour Mix

3 teaspoons of baking powder

2oz/50g margarine or butter

A pinch of salt

2oz/50g of brown sugar

2 teaspoons of PK Foods Egg Replacer

3oz/75g sultanas

200ml/1/3 pint water

1 teaspoon of cinnamon, ginger or mixed spice

Method

- 1) Set oven to 225°C/450°F/Gas Mark 8.
- 2) Put flour, spice, baking powder and salt into a mixing bowl. Rub the margarine/butter into the flour mix.
- 3) Add sugar and egg replacer in to the mix.
- 4) Add water to the dry mix, and mix until soft dough is formed. Add sultanas.
- 5) Turn out on to a 'floured' working surface (with low protein mix), and roll out to about 1 ½ cm (½ inch-¾ inch).
- 6) Cut out scones using a cutter. Glaze with water and sugar.
- 7) Bake for 12-15 minutes.

This recipe was provided by PK Foods