

Ingredients (serves 10-12)

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

Equipment

- Mixing bowl
- Wooden Spoon
- Round sandwich tin
- Wire rack



Tip:

Instead of butter or cream, serve with low fat cream cheese and a small scrape of jam

Method

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