

Scones

Ingredients:

2 cups self raising flour

1 cup dates or sultanas

1 & ¼ cup (300ml) of buttermilk

2 tablespoons margarine

Preheat oven to 220°

Sift SR Flour. Make a well in the centre of flour and add buttermilk. Add dates/sultanas. Lightly mix, until mixture forms a soft dough. Turn onto a lightly floured surface. Knead gently until smooth. Press or roll out approximately 2cm thick. Using a scone cutter, cut out scones and place on baking tray. Brush with milk.

Makes 12 scones.