

Hot cross scones

These combine the deliciously moist, crumbly texture of home-baked scones with the fruity flavours and spicy overtones of hot cross buns.

Ingredients:

- 225g self-raising flour, plus extra for dusting
- 75g butter, softened
- 40g light brown sugar
- 75g small sultanas
- 50g cut mixed peel - optional
- ½ tsp ground mixed spice
- 1 large egg, beaten
- 3 tbsp buttermilk or 4 tbsp milk, plus extra for brushing
- 50g plain flour
- 2 tbsp caster sugar



Method:

1. Preheat the oven to 220°C/ fan200°C/ gas 7. Sift the self-raising flour into a large bowl; rub in the butter with your fingertips. Stir in the brown sugar, sultanas, optional peel and spice.
2. In a jug, beat together the egg, buttermilk and a pinch of salt. Pour into the flour mixture and bring together to make a soft dough.
3. Lightly dust a work surface with extra flour, then roll out the dough to no thinner than 2cm. Using a 4cm cutter, stamp out the rounds – try not to twist the cutter, as this makes the scones rise unevenly. Re-roll the trimmings and stamp out more. Transfer to a non-stick baking sheet.
4. Make the crosses. Mix together the plain flour and 1-2 tablespoons of water and knead to make a smooth dough. Roll out, cut into thin strips and put a cross on top of each scone. Brush with milk, then bake for 15 minutes, until well risen and golden.
5. For the glaze, dissolve the sugar in 2 tablespoons boiling water. Use to brush the tops of the scones as soon as they come out of the oven. Cool slightly on a wire rack. Eat while warm, or split and toast the next day and serve with a smudge of butter.