

# WHITE CHOCOLATE SCONE



Makes 12 Scones

Pre-heat Oven to 200c fan, 220c

Line a baking sheet with baking parchment

100gms Unsalted Butter or Baking Marg

450gms Flour. Use either Self Raising or Plain and add 4.5 tspns Baking Powder

50gms Sugar. Caster and Golden Caster is best, granulated can be used.

2 large eggs, beaten

80-100ml Milk

150gms Chopped White Chocolate or Chocolate Chips

Rub together the Butter and Flour until you have a breadcrumb consistency.

Mix through the sugar

Add the eggs and half of the milk. Mix together and keep adding a dribble of milk at a time until the mix comes together as a soft dough.

Lastly, mix through the White Chocolate.

Turn out onto a floured surface and knead just enough for it to all come together - no more than 20 seconds.

Roll out to approx an inch thick and cut rounds. Place on your prepared baking sheet. With any remaining milk, brush the tops of the Scones

Bake in the oven for 12-15 minutes or until well risen and golden brown on top.

Remove from the oven and transfer to a baking tray to cool.

Tips- substitute White Chocolate with sultanas, chopped apples, cherries, dried cranberries, or anything else you have in your store cupboard

Scones freeze well if frozen when fresh. Freeze as soon as cool. When you want to eat, microwave for 30 seconds, then pop in the oven at 150c for 5 mins to heat through and make all fresh and fluffy.