



Cranberry & Clementine Scones

Ingredients

230g self-raising flour
1 tsp baking powder
40g unsalted butter, cold
40g caster sugar
½ tsp ground cinnamon
2 clementines, zested
50g dried cranberries
1 large egg
75ml buttermilk

Method

1. Preheat the oven to 220°C (200°C fan).
2. Line a baking tray with baking parchment.
3. In a large bowl weigh out the flour, baking powder and butter.
4. Rub the butter into the flour until the mixture resembles fine breadcrumbs.
5. Add the sugar, cinnamon, clementine zest, cranberries, egg and around 55ml of buttermilk to the dry ingredients. Mix together with a knife.
6. Using your hands, bring together to form a soft but not sticky ball of dough. If the dough is dry add more buttermilk as needed.
7. Tip the dough onto a lightly floured surface and gently roll out or flatten with your hands to about 2cm thick. Cut out six scones with a 6cm round cutter.
8. Place the scones on the lined baking tray and brush with any remaining buttermilk or use an egg wash.
9. Bake for 12-15 minutes until golden brown.