Sarah's SLICE

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Gingerbread Scones

Sarah's Servings: **6** Sarah's skill: **Easy**, Baking time: **12-15 minutes**

Ingredients

230g self-raising flour
1 tsp baking powder
½ tsp ground cinnamon
½ tsp mixed spice
40g unsalted butter, cold cubed
30g light brown sugar
25g black treacle
1 piece stem ginger, finely chopped
1 large egg
75ml buttermilk

Method

1. Pre-heat the oven to 220°C (200°C fan). Line a baking tray with baking parchment.
2. In a large bowl weigh out the self raising flour, baking powder, cinnamon, mixed spice and butter.
3. Rub the butter into the flour until the mixture resembles fine breadcrumbs.
4. Add the sugar, treacle, stem ginger, egg and around 55ml of the buttermilk to the dry ingredients. Mix together with a knife until combined.
5. Using your hands, bring the ingredients together to form a soft but not sticky dough. Add more buttermilk if the dough is dry.
6. Tip the dough onto a lightly floured surface and gently roll out or flatten with your hands to about 2cm thickness. Cut out six scones using a 6cm round cutter.
7. Place the scones on the prepared baking tray. Brush with any remaining buttermilk or an egg wash.
8. Bake for 12-15 minutes until golden brown.

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