

Cherry 'A Star' Scones



Ingredients - makes 12 scones

350g self-raising flour, plus more for dusting
200g glacé cherries
¼ tsp salt
1 tsp baking powder
100g butter, cut into cubes
3 tbsp caster sugar
175ml milk
1 tsp vanilla extract
squeeze lemon juice
5-6cm (2-2¼ in) fluted 'Star' cutter (or a round one will do)
* beaten egg, to glaze



Instructions:

1. Heat oven to 220C/fan 200C/gas 7. Tip the flour into a large bowl with the salt and baking powder, then mix. Add the butter, then rub in with your fingers until the mix looks like fine crumbs. Stir in the sugar.

2. Put the milk into a jug and heat in the microwave for about 30 secs until warm, but not hot. Add the vanilla and lemon juice, then set aside for a moment. Put a baking sheet in the oven.

3. Roughly chop the cherries and add them to the dry ingredients then make a well in this dry mix. Add the liquid and combine it quickly with a cutlery knife - it will seem pretty wet at first. Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3

times until it's a little smoother. Pat into a round about 4cm deep.

4. Take a 5cm 'Star/round' cutter (smooth-edged cutters tend to cut more cleanly, giving a better rise =) and dip it into some flour. Plunge into the dough, then repeat until you have five scones. Re-roll trimmings and cut out more scones until dough is used up. Place them on the baking sheet. Brush the tops with beaten egg, then carefully place onto the hot baking tray.

5. Bake for 15 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.

