



## Crumbliest scones

A TRADITIONAL TASTY TEATIME TREAT

👤 **MAKES: 16 TO 20**

🕒 **COOKS IN: 35 MINUTES**

**DIFFICULTY: SUPER EASY**

### NUTRITION PER SERVING

Calories	Fat	Saturates	Sugars	Salt	Protein	Carbs	Fibre
219	9.1g	4.9g	8.6g	0.6g	4.2g	32.1g	1.3g
11%	13%	25%	10%	10%	8%	12%	-

OF AN ADULT'S REFERENCE INTAKE

## Method

1. First and foremost, brilliant scones are about having the confidence to do as little as possible, so do what I say and they'll be really great; and the second and third time you make them you'll get the dough into a solid mass even quicker, even better.
2. Put the dried fruit into a bowl and pour over just enough orange juice to cover. Ideally, leave it for a couple of hours. Preheat the oven to 200°C/400°F/gas 6.
3. Put your butter, flour, baking powder, sugar and a good pinch of sea salt into a mixing bowl and use your thumbs and forefingers to break up the butter and rub it into the flour so you get little cornflake-sized pieces. Make a well in the middle of the dough, add the eggs and milk, and stir it up with a spatula.
4. Drain your soaked fruit and add that to the mixture. Add a tiny splash of milk if needed, until you have a soft, dry dough. Move it around as little as possible to get it looking like a scruffy mass – at this point, you're done. Sprinkle over some flour, cover the bowl with clingfilm and pop it into the fridge for 15 minutes.
5. Roll the dough out on a lightly floured surface until it's about 2 to 3cm thick. With a 6cm round cutter or the rim of a glass, cut out circles from the dough and place them upside down on a baking sheet – they will rise better that way (so they say). Re-roll any offcuts to use up the dough.
6. Brush the top of each scone with the extra milk or some melted butter and bake in the oven for 12 to 15 minutes, or until risen and golden. At that point, take them out of the oven and leave them to cool down a little.
7. Serve with clotted cream and a little jam or lemon curd.

## Tips

If you don't want to bake a whole batch, freeze the scones after you've cut them out. That way, another day you can just pop the little rounds of frozen dough into the oven and cook them at 180°C/350°F/gas 4 for 25 minutes, or until golden and lovely.

## Ingredients

150 g dried fruit, such as sour cherries, raisins, sultanas, chopped sour apricots, blueberries, or a mixture

orange juice , for soaking

150 g cold unsalted butter

500 g self-raising flour , plus a little extra for dusting

2 level teaspoons baking powder

2 heaped teaspoons golden caster sugar

2 large eggs

4 tablespoons milk , plus a little extra for brushing

### OPTIONAL:

Jersey clotted cream, good-quality jam or lemon curd , to serve

The cost per serving below is generated by Whisk.com and is based on costs in individual supermarkets. For more information about how we calculate costs per serving read our [FAQS](#)



RECIPE FROM

**Jamie's Great Britain**

BY JAMIE OLIVER