

Cranberry citrus scones

Makes 8

**225g self raising flour
50g butter, cut into small pieces
50g caster sugar
50g dried sweetened cranberries
2 tsp finely grated orange zest
120ml milk**

Preheat oven to 220°C

- **Sift the flour and salt into a mixing bowl, add the butter and rub in with your fingertips until the mixture looks like fine breadcrumbs**
- **Stir in the sugar, cranberries and orange zest then add the milk, 1 tbsp at a time, stirring well with a knife until the mix begins to stick together**
- **Using one hand, collect the mixture and knead lightly to form a smooth, fairly soft dough**
- **Turn it onto a lightly floured surface, form into a round shape and roll out to 3cm thick, then cut out 5cm rounds using a straight edged or fluted pastry cutter**
- **Place on greased baking tray and brush the tops with a little beaten egg**
- **Bake towards the top of the oven for about 10 minutes, until golden and well risen**
- **Cool on a wire rack**

Serve with quality homemade jam and Cornish clotted cream