



# Fruit scone rolls

**SERVES: 8**

## INGREDIENTS



3 cups plain flour



¼ cup caster sugar



1 teaspoon salt



1 tablespoon  
baking powder



125 g butter,  
cut into small cubes



1 cup milk



½ cup dried fruit  
(or sultanas or dates)



Cooking spray

Preparation

**40**  
mins

Cooking

**20**  
mins

Serving & Presentation

**5**  
mins

Total time:  
**65 MINUTES**

## METHOD

- 1 Preheat oven to 180°C.
- 2 Place flour, sugar, salt and baking powder into a bowl. Mix together.
- 3 Rub butter in flour mix so that the mixture resembles breadcrumbs. There should be no large lumps of butter.
- 4 Add the milk to form a soft dough.
- 5 Allow dough to rest for 10 minutes in a warm place.
- 6 Lightly flour a clean bench. Roll dough out into a rectangle 10 cm × 20 cm. Spread the dried fruit evenly over the dough. Do not place fruit too close to the edges of the dough.
- 7 Roll the dough up so that it resembles a rolled-up towel.
- 8 Cut the rolled-up dough into 8 even pieces.
- 9 Place on a lightly greased oven tray.
- 10 Bake at 200°C for 15–18 minutes.

## tips & Techniques

Rubbing in requires the use of the fingertips only – the rest of the hand should remain clean. It is important that the pieces of butter are cut into small cubes so that the mixture can be rubbed in to a consistency of breadcrumbs, with no large lumps of butter.

A variety of dried fruits can be used in these scones. Apple and apricot make a great combination.

The best way to serve a fruit scone roll is buttered.

