

# SCMS Kitchen Team / Recipe of the Month



## Easy Fruit Scones (Only 5 Ingredients!)

*If you like Scones you are going to love these Easy Fruit Scones! They're packed with fruit, simple to make, and you only need 5 ingredients!*

SCMS Kitchen Team

### Step 1: If applicable

Prep Time: 30 minutes                      Serves: 20  
Cook Time: 15 minutes  
Total Time: 45 minutes

#### Ingredients

- 1kg of self-raising flour
- ½ cup of castor sugar
- 2 cups of mixed dried fruit
- 2 cups of whipping cream
- 2 cups of lemonade (like Sprite)
- [Optional: 1 egg, splash of milk]



#### **Method**

1. Preheat oven to 200 °C, fan forced.
2. Place flour, sugar, and dried fruit in a large mixing bowl.
3. Add cream and lemonade and mix to combine loosely with a fork.
4. Turn the mixture out onto a well-floured board and knead with extra flour until smooth (mixture is very sticky initially).
5. Use your hands (or a rolling pin) to flatten the scone dough out to about 2 – 3 cm thick and then cut into rounds using a floured scone cutter.
6. Place scones onto a lined baking tray so that they are just touching
7. To make the scones look prettier, you can do a simple egg-wash: beat the egg and a splash of milk briefly and brush the scones lightly at the top; then bake for 12 to 15 minutes or until golden brown. If they are done, they should easily pull apart.
8. Allow scones to cool somewhat and transfer to a wire rack.
9. Serve when still warm with strawberry jam and whipped cream for the ultimate pleasure!

#### **Recipe Notes**

- You can use sugar-free lemonade or even sparkling mineral water, that works just as fine.
- Any type of dried fruit can be used here, although the 'King of the Fruit' has to be dried cranberries!