

Mixed berry scones



Cancer Council
Australia's Biggest
Morning Tea



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 **Preparation time:** 10 minutes

 **Cooking time:** 15 minutes

 **Serves:** 12

 **0.1 serves** of fruit per scone

Diet and allergies:

Nut Free, Vegetarian

Method

1. Pre-heat the oven to 230°C. Line a baking tray with baking paper.
2. Sift both the flours into a bowl, but return the husks to the bowl. Add the sugar. Rub the margarine into the mix with your fingers until it resembles crumbs. Make a well in the centre, add the milk and mix. Gently mix through the berries.



Variation

- Replace the berries with one diced apple and add a teaspoon of vanilla essence.



For more information
SCAN ME



Ingredients

- 2 cups self-raising flour
- 2 cups wholemeal self-raising flour
- 1 tbsp caster sugar
- 4 tbsp margarine
- 310mL reduced-fat milk
- 125g mixed frozen berries



3. Form the dough into a rough ball and turn out onto a floured surface. Using a rolling pin, roll the dough to about 4cm thick. Using a 5cm pastry cutter, cut the scones out and place on the baking tray. Brush the scones with a little extra milk and bake for 10-15 minutes, or until golden.



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