

Hot cross Scones

Ingredients

Dough

- 80g butter
- 2C SR Flour
- 2T icing sugar
- 1t mixed spice
- 1t cinnamon
- 1/3C Currants/choc buds
- 2/3C milk
- 2T milk (for glazing)



Method

1. Preheat oven to 220°C
2. Put flour, icing sugar, and spices into a bowl and using balloon whisk rub in butter to form a crumb.
3. Make a well in the centre and pour in the milk and currants. Mix through in a cutting motion with a dough hook until the dough forms into a ball.
4. Turn onto a lightly floured bench and knead for 2 mins until smooth
5. Gently roll until 1.5cm thick, cut out your scones and place them on a tray 5mm apart.
6. To make the flour paste, mix $\frac{1}{2}$ cup plain flour and 4 tablespoons of water together in a small bowl until smooth, adding a little more water if paste is too thick. Spoon into a small snap-lock bag and snip off one corner to create piping bag. Pipe flour paste over tops of scones to form crosses.
7. Glaze with milk.
8. Bake for 15 minutes, until golden.