



These gluten-free fruit scones are studded with sweet sultanas. Topped with a sprinkle of demerara sugar and serve with a generous spoonful of jam and clotted cream. These scones are the perfect mid-afternoon treat.

Total Time: 30 minutes



Ingredients

- 340 g 2½ cups gluten-free self-raising (self-rising) flour, plus extra for dusting
- 1 tsp gluten-free baking powder
- ¼ tsp xanthan gum
- 85 g ⅓ cup plus 2 tsp cold butter, cubed
- 4 tbsp caster (superfine) sugar
- 75 g 2½oz sultanas (golden raisins) or chopped glacé cherries



- 175 ml $\frac{3}{4}$ cup milk
- 3 tsp lemon juice
- 1½ tsp vanilla extract
- 1 large egg, beaten

Instructions

- Preheat your oven to 200°C fan / 220°C / 425°F. Line a baking sheet with non-stick baking parchment and place in the oven to heat up.
- In a large mixing bowl, mix your flour, baking powder and xanthan gum. Add your cold, cubed butter and rub it in with your fingertips until you achieve a breadcrumb-like consistency, then stir in the sugar and sultanas or cherries.
- Gently warm your milk in a jug (pitcher). I do this in the microwave at full power for about 35 seconds, but ensure that it doesn't get hot - it needs to be lukewarm. Add your lemon juice to the milk and allow to stand for 1-2 minutes - it will look slightly curdled and lumpy when it's ready. Add the vanilla extract to the milk and beat until well combined.
- Make a well in the middle of your dry mixture. Pour in the wet mixture and work it in using a metal fork or knife. Keep working it till it forms a slightly sticky dough.
- Lightly dust your work surface and hands with a little flour. Turn the dough out of your bowl and fold it a few times to bring it together. Then shape the dough into a round that's about 4cm (1.in) thick. The taller, the better! Ensure you don't work the dough too much or it will be tough once baked.
- Using a 5cm (2in) round or fluted cookie cutter, push down into the dough and lift out your scone with the cutter. Gently push the dough out of the cutter and put to one side until you have used up all the dough. Instead of re-rolling the dough, keep gently re-rolling the dough back into a ball using your hands and continue to cut out your scones.
- Brush the tops of the scones with beaten egg, transfer to the hot baking sheet and bake for about 12-15 minutes until golden on top.
- Allow to cool briefly before enjoying warm, or allow to cool completely, then serve with jam and cream. Once cooled, store in an airtight container or freeze for up to 3 months.