

# Earl Grey and Fruit Scones

**Makes 9**

**Hands-on Time 10 minutes**

**Baking Time 13 minutes**

## Ingredients

- 300g self-raising flour (plus extra for dusting)
- 1/4 tsp salt
- 30g caster sugar
- 1 tbsp loose-leaf Earl Grey tea
- 50g unsalted butter (chilled)
- 25g lard (chilled, or substitute with butter)
- 100g sultanas
- 160ml milk
- 30ml lemon juice
- 1 medium egg (for egg wash)

## Equipment

- Baking parchment
- Baking sheet
- Food processor
- Mixing bowl
- Spatula
- Jug
- Rolling pin
- Sharp knife
- Small bowl
- Pastry brush

## Method

### 1. Preheat the oven

- Preheat the oven to 210°C/190°C (fan)/410°F/Gas Mark 6.
- Line a baking sheet with parchment paper.

### 2. Prepare the dry ingredients

- In a food processor, pulse the flour, salt, sugar, and tea until the tea is finely ground and the flour looks speckled.
- Add the chilled butter and lard, and pulse until the mixture resembles fine crumbs.
- Transfer the mixture to a mixing bowl and stir in the sultanas.

### 3. Make the dough

- Combine the milk and lemon juice in a jug.
- Gradually add the lemony milk to the dry ingredients, mixing with a spatula until the dough comes together.

### 4. Shape the scones

- Lightly flour a work surface and turn the dough out onto it.
- Roll the dough into a rough square, about 3cm thick.
- Cut the dough into 9 equal-sized pieces using a sharp knife.

### 5. Bake the scones

- Place the scones on the lined baking sheet, spacing them a few centimetres apart.
- Beat the egg in a small bowl and brush the tops of the scones with it.

- Bake on the middle shelf for 13 minutes, or until golden.

#### **6. Cool and serve**

- Let the scones cool slightly before serving.

Enjoy!