

## MINCEMEAT SCONES



Serves 10 to 12 Scones

Prep time 15 minutes

Cook time 15 minutes

Total time 30 minutes

Allergy Egg, Milk, Wheat

Dietary Vegetarian

Meal type Breakfast, Dessert, Snack

Misc Child Friendly, Freezable, Pre-preparable, Serve Cold, Serve Hot

Occasion Christmas

### INGREDIENTS

- 225g self-raising flour
- pinch of salt
- 50g butter
- 50g caster sugar
- 1 large free-range egg beaten with 50mls milk (add more milk if too dry)
- 150g mincemeat (about 5 heaped tablespoons)

## NOTE

Ring the changes with these delectable mincemeat scones this Christmas instead of the usual mince pies. These are easy to make and taste amazing when served warm with butter. Try to use a *high quality mincemeat and a fat free one* is also best.

## DIRECTIONS

- Step 1** Pre-heat oven to 225C/450F/Gas mark 8 and grease and/or line a large baking sheet/tray with baking paper.
- Step 2** Mix the salt with the flour in a roomy mixing bowl and then rub in the butter until it resembles fine breadcrumbs.
- Step 3** Add the caster sugar, mix well before adding most of the egg and milk mixture (leaving a little back to glaze). Mix lightly with a wooden spoon until it is all incorporated.
- Step 4** Add the mincemeat and mix again - you should have a wet dough - do not over mix.
- Step 5** Tip the scone dough out onto a well floured board and gently roll it out with a floured rolling pin, adding more flour as you roll; you want a large circle of scone dough that is about 1" (2.5cms) thick.
- Step 6** Dip a scone/biscuit cutter into flour and stamp out 10 to 12 scones, placing them onto the prepared baking sheet/tray straight away.
- Step 7** Brush the tops of the scones with remainder of egg and milk mixture and bake them in the pre-heated oven for 12 to 15 minutes, or until well risen and golden brown.
- Step 8** Allow to cool on a wire rack before serving warm, split and spread with butter and jam. These scones freeze very well too.