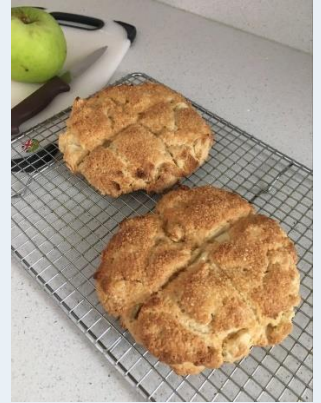


Becky Bakes...

## APPLE SCONE

- 250g Self-Raising Flour
  - ½ teaspoon Salt
  - 1 teaspoon Baking Powder
  - 50g Soft Margarine or softened Butter
  - 50g Caster Sugar
  - 100ml Milk
  - 1 Apple (either eating or cooking according to taste)
  - 25g Demerara Sugar
- Makes 8 pieces



Cook in the oven on a baking tray, greased or lined with greaseproof paper

1. Oven on to Gas mk. 6, 200°, (180°C Fan)
2. Put the flour, salt, and baking powder into a large mixing bowl and stir together
3. Add the caster sugar and margarine to the bowl and rub all ingredients together using your fingertips until the mixture is like yellowish breadcrumbs
4. Peel, core and chop the apple into small pieces then stir into the mixture
5. Pour the milk into the mixture and stir well, then gather the dough together with your hands and gently squeeze it into a ball
6. Cut the ball of dough in half and put each piece, cut side down, onto the baking tray and gently flatten to form discs, approx. 2cm thick
7. Cut each piece of dough into quarters and sprinkle with the demerara sugar
8. Bake for 20 minutes, or until well risen, golden brown and firm to touch
9. Cool on a wire cooling rack.
10. Enjoy while fresh, unbuttered with a cup of tea!

For a Demonstration of this recipe find me on YouTube:

[https://www.youtube.com/watch?v=Lj\\_nyVNpWdY&feature=share&fbclid=IwAR0q7jL2Bdud4X8\\_Nay0HDIU-yQM5oPG6KgnpgnZ5cFKBsFJ9mV6MKUA6aA](https://www.youtube.com/watch?v=Lj_nyVNpWdY&feature=share&fbclid=IwAR0q7jL2Bdud4X8_Nay0HDIU-yQM5oPG6KgnpgnZ5cFKBsFJ9mV6MKUA6aA)