



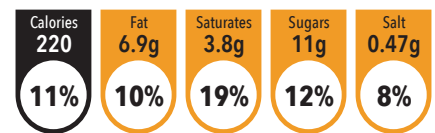
FRUIT SCONES WITH RASPBERRY COMPOTE

 **Prep: 15 minutes**

 **Cook: 30 minutes**

 **Serves: 12**

Each serving contains



of your guideline daily amount

Ingredients:

- 150g wholemeal plain flour
- 200g self raising flour
- ½ tsp baking powder
- 1 tsp **LoSalt**
- 50g caster sugar
- 75g unsalted butter, diced
- 50g sultanas
- 2 medium eggs
- 175ml skimmed milk
- 350g raspberries
- ½ tbsp honey
- 150g fat free Greek yogurt

COOKS TIP:

Bake the scones and freeze once cold, taking out what you need when you want them.

Method:

1. Preheat the oven to 180°C, gas mark 4. Line a large baking tray with baking parchment.
2. Mix together the flours, baking powder, **LoSalt** and sugar in a large bowl. Rub in the butter until it resembles breadcrumbs then stir in the sultanas.
3. Whisk 1 egg into the milk and gradually stir into the dry ingredients until just combined.
4. Transfer to a floured work surface and roll out until 2cm thick. Using a 5cm round cutter, cut 12 scones, re-rolling the dough as needed, then place on the prepared tray. Beat the remaining egg and brush over the top of the scones. Bake for 25-30 minutes until golden and risen.
5. Meanwhile, mash the raspberries and honey with a fork until chunky and serve with the scones with the Greek yogurt.