



Fruited/Cherry Scones.

Makes 6

First preheat the oven to 200oC/425oF/Gas Mark 7 and lightly grease a baking tray.

Then Place 200g (8oz) JUVELA Gluten-Free Mix into a bowl with 1tsp baking powder and rub in 50g (2oz) margarine to resemble breadcrumbs. Stir in 50g (2oz) caster sugar and 75g (3oz) sultanas OR 75g (3oz) finely chopped glace cherries.

Beat together 1 medium egg with 125ml (¼ pt) milk.

Add gradually to the mixture to form a soft sticky dough.

Lightly knead on a surface dusted with Mix. Roll out to 2.5cm (1 inch) thickness and cut out using a fluted cutter. Re-knead trimmings and repeat.

Place on a baking tray and brush with remaining egg and milk mixture.

Bake in a pre-heated oven for 10 - 15 minutes until golden brown.