

Fruit scones

Delight your friends and family with a proper afternoon tea! Whip up a batch of fruit scones with Traidcraft strawberry jam and a pot of fair trade tea.

Ingredients

- 450g self raising flour
- 110g butter/margarine
- 110g Traidcraft sultanas
- 50g Traidcraft sugar
- ½ tsp bicarbonate of soda
- ½ tsp salt
- milk



Method

1. Preheat oven to 190°C, 375°F, Gas 5.
2. Rub the butter lightly into flour, until the mixture resembles breadcrumbs.
3. Add sugar and sultanas.
4. Add salt and bicarbonate of soda, and mix in enough milk to make a soft dough.
5. Roll out the dough on a lightly floured surface until about 1.5cm thick. Cut into 4cm (1½ inch) rounds.
6. Bake for 12 - 15 minutes.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)