

White chocolate and raspberry scones

Ingredients:

450g self raising flour

50g unsalted butter, cubed

40g sugar

200ml milk

1 large egg

1 tsp vanilla extract/essence

75g white chocolate chips

75g frozen raspberries



Method:

1. Preheat oven to 210C (200C fan oven). Line a baking tray with baking paper.
2. Add flour and butter to a food processor. Process on high until butter and flour resemble breadcrumbs. Add to a big mixing bowl.
3. Add sugar, milk, egg and vanilla to the bowl. Mix with a knife to just combine.
4. Add chocolate chips and frozen solid raspberries. Mix until just combined. Do not overwork the mixture.
5. Turn the dough out onto a floured surface. Knead very lightly.
6. Roll out and cut using cutters.
7. Bake for 10-15 minutes or until cooked through. They may take a bit longer depending on thickness.