

# Girdle scones



**Categories:** Baking

**Yield:** 12 scones

## Ingredients

Amount	Ingredients	Preparation
2 cup	<b>flour</b>	
2 tsp	<b>baking powder</b>	
100 g	<b>butter</b>	chopped
1-1 1/2 unit	<b>egg</b>	
1/3 cup	<b>sugar</b>	
2/3 cup	<b>sultanas</b>	
1 1/2 tsp	<b>mixed spice</b>	
3-4 tbsp	<b>milk</b>	
1 pinch	<b>salt</b>	

## Instructions

Process flour, baking powder and salt. Add butter and process again.

Add sugar, mixed spice and sultanas; process.

Add egg and milk, and process to make a stiff dough.

Roll out (with flour as necessary) to 1 cm.

Cut into rounds.

Fry on 2.5->1 for ~5 minutes/side.