White chocolate and strawberry scones

Ingredients

350 g of Self raising flour

1 tsp Baking powder

Salt

85 grams Butter

3 tbsp Caster sugar

175 millilitres Milk

1.5 tsp Vanilla

1 Lemon

1 Egg

50-75 g White chocolate

50-75 g Strawberries

Instructions

i. Preheat oven to 200 degrees centigrade fan.

ii. Mix 350 grams of flour, 1 teaspoon of baking powder and a pinch of salt together in a large bowl. Make a well in the center.

iii. Cut 85 grams of butter into small cubes and place them in the well.

iv. Rub the flour down into the butter; this will get you less covered in the sticky dough. Rub in until you have a breadcrumb like consistency. Then stir in 3 tablespoons of caster sugar,

V. Put 175millilitres of milk in a microwavable container with a squeeze of lemon and 1.5 teaspoons of vanilla extract. Microwave for 30 seconds until warn not hot.

vi . Create a well in the dry mix and pour in the liquid and stir in with a knife.

vii. Chop the strawberries and the white chocolate into small chunks and mix them into your scone dough

viii. Scatter flour on a surface or board and on your hand and tip out the dough. Work the dough until it is a bit smoother adding more flour if necessary.

ix. Roll out the dough so it is about 4 centimetres deep and cut into scones.

X. Place them on a greased baking tray and egg wash them.

xi . Cook for 10 minutes or until the tops turn golden.