

Festive Scones

- 2 cups flour
- 1 tablesp sugar
- 1 tablesp baking powder
- 1/4 tea. baking soda
- 1/4 tea salt

3 tablesp margerine

1/2 cup dried fruit (apricots, apples, or pears) ^{cherries}

1/2 tea grated orange peel _{or mixed peel}

3/4 cup butter milk

1 tablespoon milk

Additional sugar.

Combine flour (1)

Cut in butter until resembles crumbs.

Add fruit & orange peel. Stir in

butter milk until soft dough forms.

Turn onto a floured board - Knead gently
for 2-3 mins. Shape into a ball.

Roll into a 7" circle. Cut into 10 wedges.