

## HOT CROSS SCONES



 Makes 12

 Prep Time 15 minutes

 Cook Time 25-30 minutes



### INGREDIENTS

- ½ sheet ready rolled sweet short pastry, thawed
- 3 ¼ cups self-raising flour
- 1 tsp **Gregg's Ground Cinnamon**
- 1 ½ tsp **Gregg's Mixed Spice**
- ¾ cup raisins
- 1 cup (250mls) cream
- 1 cup (250mls) lemonade

### METHOD

1. Preheat oven to 200° C (fan bake). Grease the sides and line the base of a 23cm loose bottom cake tin with baking paper.
3. Cut thin strips from the pastry sheet for the crosses. Set aside.
4. Sift self-raising flour, **Gregg's Ground Cinnamon** and **Gregg's Ground Mixed Spice** into a mixing bowl. Stir in raisins. Make a well in the centre and pour in

### ***Cinnamon Sugar Glaze:***

- ½ tsp **Gregg's Ground Cinnamon**
- 1 Tbsp brown sugar
- 2 Tbsp milk

cream and lemonade and mix to form a soft dough.

5. Turn onto a floured work surface and gently knead the dough into a smooth ball. Roll or pat the dough out to a thickness of 3cm. Cut into 12 rounds using a 6cm diameter cookie cutter, dipping it in flour to avoid the dough sticking to the cutter. Place 9 scones in a circle and then fill in the centre with the remaining 3 scones.
6. Place a pastry cross on each scone, cutting the pastry to fit. Brush the tops with cinnamon sugar glaze. Bake for 25-30 minutes, until golden and cooked. (Check the centre scones with a skewer ensuring it comes out clean). Leave in the tin for 5 minutes before transferring to a cooling rack. Serve warm with butter.
7. ***Cinnamon Sugar Glaze:*** Whisk **Gregg's Ground Cinnamon**, brown sugar and milk together.

## **TIPS**

***Gluten free option:*** To make these scones gluten free replace the standard self-raising flour with gluten free self-raising flour. You may find that you will need a little extra lemonade as the gluten free flour tends to absorb more liquid than the standard flour, but make sure you end up with a soft dough. To make the crosses either use gluten free pastry or make a cross by using the back of a knife to make indentations in the dough. Brush the buns with the cinnamon glaze before cooking as per the recipe.

- If you don't have a 6cm diameter cookie cutter use a glass of a similar size diameter, making sure it is well dusted with flour.
- The tin should hold 12 scones.
- If you don't have a tin, you can place individual scones on a tray, ensuring to keep them close together to avoid spreading. Bake for 15-20 minutes.
- If you have any dough left over these can be made into individual scones and baked on a tray for 15-20 minutes.
- Replace raisins with sultanas if wished.
- If you don't like raisins or sultanas add ½ cup of chocolate chips in place of the fruit.
- Instead of butter, you can serve with your favourite jam.