

Blueberry wedges

Ingredients

250g white or wholemeal self-raising flour, sieved
1 teaspoon ground cinnamon
50g butter or hard baking fat, diced
50g caster sugar
125g fresh or frozen blueberries
150ml semi-skimmed milk



Equipment

Sieve, large mixing bowl, table knife, chopping board/small plate, measuring jug, mixing spoon, greaseproof paper, non-stick baking tray, sharp knife, cooling rack.

Method

1. Preheat the oven to 200°C, gas mark 6.
2. Dust the baking tray with a little flour or line with greaseproof paper.
3. Add the flour and cinnamon into the mixing bowl. Stir well.
4. Add the butter, or hard baking fat, and rub into the flour with your fingertips until the mixture resembles fine breadcrumbs. Shake the bowl to see if you have any large lumps left. If so, rub these in too.
5. Stir in the sugar and blueberries.
6. Add $\frac{3}{4}$ of the milk. Mix quickly to form a soft dough. Add the remaining milk if the mixture is too dry.
7. Knead the dough very lightly on a floured surface.
8. Place on the baking tray and press out to a 20cm round.
9. Using a sharp knife, mark eight wedges on the top, cutting deeply but not all the way through.
10. Bake for 20-25 minutes until the scone round is risen and golden brown.
11. Transfer to a cooling rack and leave to cool for at least 10 minutes.
12. Cut into wedges along the lines.

Top tips

- Use chopped or grated apple or pear.
- Use chopped peaches, pineapple or apricots (fresh or canned).
- Try different spices, such as ground ginger or nutmeg.