

TASTE WITHOUT WASTE

Fruity Pinwheel Scones

Makes 12-15, depending on size of pinwheel.

Ingredients

225g self-raising flour
1 tsp baking powder
Pinch salt
50g butter, cut into small pieces
20g brown sugar
150ml milk

Filling:

20g butter, melted
20g brown sugar
¼ tsp mixed spice
¼ tsp lemon zest, grated
25g sultanas
25g pitted dates, chopped
Cinnamon sugar to dust

Method

Preheat oven to 220C. Grease a baking sheet with a smidge of butter.

Sift flour, baking powder and salt three times into a large bowl. Rub butter pieces in with fingertips, until the mix resembles breadcrumbs. Stir in sugar. Brown sugar can be lumpy so make sure that you crush any lumps with the back of your spoon.

Gradually add milk (you may not need it all) and mix lightly with a fork. The mixture should come together to form a soft (but not sticky) dough.

Tip onto a well-floured surface and use your hands to lightly bring it together. Gently roll out to a rectangle 5mm thick. Brush with melted butter, then sprinkle over sugar, mixed spice and lemon zest. Finally, sprinkle with sultanas and chopped dates. Carefully roll up dough, from one of the longer sides, to form a firm log. You want to roll tightly enough to not have any gaps, yet you don't want to squash the dough and expel the air. Using a large, sharp knife dipped in hot water, slice the log into 1 inch/2.5cm thick segments. Be careful to not squash the dough whilst cutting.

Place pinwheels cut side up, on the baking tray, leaving room for spreading. Bake for 12-14 minutes, or until puffed up and golden brown. Transfer on a wire rack to cool and dust with cinnamon sugar.

Serve with a little butter.

*Source: A Taste Without Waste Original.
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