

Devonshire Apple Scones



Ingredients

I tend to get about 8-10 scones out of this mixture, but it obviously depends on how large you shape them. If you're feeling generous make 6 large ones, but remember to bake them a couple of minutes longer!

- 8oz / 200g self-raising flour (wholemeal or white)
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon (or a bit more if you like it!)
- 4oz / 100g unsalted butter
- 2oz / 50g brown sugar
- 1 egg
- 2 medium apples (Bramley's or any dessert apple you fancy)

Preparation

Heat your oven to 190°C / 375°F / Gas mark 5.

Mix together flour, baking powder, sugar and cinnamon.

Rub in the butter until the mix resembles fine breadcrumbs. (If you're in a hurry, you can do this in your magimix or with a hand blender.

Core the apples. Peel them if you feel like it. Then cut them into small dice.

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Stir the apples into the flour mix.

Beat the egg before adding it to the mix and mix in well. (Note: This mixture will look very dry and crumbly. Resist the urge to add milk even if you think it needs it. Mix a little longer - using your hands if you don't mind - and it will sort of come together. If you add milk the scones will run while baking.)

Shape 8-10 scones and place on a lined or non-stick baking tray. Keep a good gap between the scones, as they will spread a little.

Bake for about 20mins, then check and bake for another 5 minutes or so to get them nice and brown. Cool on the tray for a few minutes before turning out onto a rack.

And this is what they look like, straight out of the oven ...Now where did I put the Earl Grey?