



INCABERRIES

Scones with Incaberries

Ingredients

2 cups Self Raising flour
40 grams butter
 $\frac{3}{4}$ cup milk
 $\frac{1}{3}$ cup chopped Incaberries

Method

Rub butter into flour. When thoroughly incorporated, add milk and mix with hands gently until mixture is well blended and comes together in a mass. Then add chopped incaberries and mix in. Flour bench thoroughly and place mixture from the bowl. Knead until smooth, about 3-4 minutes.

Using rolling pin gently roll out until about $\frac{3}{4}$ " thick. Using cutters or knife cut into rounds and place on well floured tray.

Cook at 425-450 degrees F (220-235 Deg C) for 10 minutes or until risen and tops are lightly brown.

Remove and serve with butter or jam and cream.

