



Bramley and Walnut Scones

 **Preparation time:** 10 mins

 **Cooking time:** 10-15 mins

 **Serves:** 9

Ingredients

225g/8oz self raising flour
5ml/1tsp baking powder
50g/2oz butter
225g/8oz Bramley apples, peeled, cored and chopped
4tbsp caster sugar
25g/1oz walnut pieces, chopped
150ml/¼pt plus milk to glaze
To serve:
Bramble jam
Clotted cream



1. Preheat the oven to 220°C/Fan 200°C/425°F/Gas Mark 7.
2. Sift the flour and baking powder together into a bowl. Rub in the butter until the mixture resembles crumbs.
3. Stir in the apples, sugar and walnuts; then stir in enough of the milk to mix to a soft dough.
4. Roll out the mixture on a floured surface until it is 5cm/2in thick. Press out 9 rounds using a 6cm/2½ in round fluted cutter. Place well apart on a baking sheet, brush the tops with the remaining milk.
5. Bake for 10-15mins or until golden and risen. Cool on a wire rack. Serve split, spread with butter or topped with jam and clotted cream.