Easy apple scone recipe

Serving Size: Makes 24 scones

Ingredients:

2 tbsp. butter/margarine
1/4 cup sugar
1 tsp. cinnamon
2 eggs
2 cup cold stewed apple
4 cups self-raising flour

Method:

Preheat oven to 225°C (205°C fan-forced).

In a bowl, combine butter and sugar with electric beater. Add egg, cinnamon and apple and beat until well combined.

With a spatula, stir through the flour, and turn out onto floured bench. Combine with your hands and flatten the dough out until you get to 2.5cm thickness - add more flour if you need to.

Flour a cookie cutter rim with flour before cutting each out.

Place on greased tray with 1cm space around each scone and bake for 10-15 minutes depending on the size of your scone. When cooked, they should be brown on top and bottom.

These freeze and reheat well. Serve warm with butter.