

Ingredients

225g self-raising flour (gluten free if req.)

2 tsp baking powder (gluten free if req.)

100g soft margarine (Sunflower Pure if req.)

50g sugar ...

100g mixed dried fruit ...

60g sultanas/raisins ...



3 tbsp apple puree mixed with $\frac{1}{2}$ tsp baking powder (or 1 beaten egg if preferred.)

6 tbsp milk (Soya if req.) Note. If using an egg, less milk may be required.

Method

1. Pre-heat the oven to 200°C/Gas 6. Grease a flat baking tray.
2. Mix the flour and baking powder in a large bowl. Add the margarine and rub in with your fingers to form a mixture that looks like breadcrumbs.
3. Add the sugar and fruit.
4. In a smaller bowl mix the apple puree, baking powder and milk together. (Or beat the egg and milk together.)
5. Add the milk mixture into the dry mixture, adding a little more milk at a time if consistency is too dry.
6. Spoon out the mixture with teaspoons into approximately 12 mounds on the prepared baking tray allowing space in between for cooking.
7. Bake in the pre-heated oven for 15 minutes or until a pale golden brown in colour. Cool on a wire rack.