

Apple Crumble Scones

350g self-raising flour
1 teaspoon baking powder
½ teaspoon ground nutmeg
50g light brown soft sugar
100g butter, cold and cubed
1 tablespoon lemon juice
190ml milk
150g Bramley apples, chopped
1 egg, beaten, for glazing.

Crumble

40g butter
40g caster sugar
80g plain flour

Pre-heat your oven to 200C, and place a lined tray in the oven to preheat. Tip the self-raising flour, baking powder, ground nutmeg, light brown soft sugar and butter into a large bowl. Rub the mixture together with your fingertips until it resembles bread crumbs. Heat the milk on the hob so it becomes warm, but not hot. Add the milk into the rest of the mixture, along with the lemon juice and stir with a spatula as it will be very wet at first. Make sure the dough is mixed well, and add in the chopped apple. Carefully mix together.

Sprinkle some extra flour onto the work surface, and turn the dough out onto it and gently roll it out, or press it down, to be about 4/5cm thick. Using a 5cm cutter, cut out the scones. Make the crumble by rubbing all the ingredients together until they look like breadcrumbs.

Take the tray out of the oven, and put the scones onto it. Brush the top of the scones with the beaten egg mixture and press some of the crumble mixture onto each scone before baking in the oven for 10 minutes. Enjoy with clotted cream and jam.

