Orange and Sultana Scones

Serves: 32 tastings

From the garden:

Equipment:
- Medium bowl x 1
- Wooden spoon
- Chopping boards and knives
- Grater
- Juicer
- Measuring cups
- Measuring spoons

Ingredients:
- 4 ½ cups wholemeal flour
- 2 ½ tablespoons baking powder
- 135g butter
- ¾ cup sugar
- 1 cup sultana
- Zest of 3 oranges
- Juice of 3 oranges with milk added to make 1 ½ cup liquid in total
- Whipped cream to serve

Method:
1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place flour and baking powder in a medium bowl. Mixed well.
4. Add butter and rub in with fingers until it is crumbly.
5. Add sugar, sultana and orange zest. Mix well.
6. Make a well in the centre, add the orange-milk mixture and gently stir until mixture just comes together.
7. Turn onto a lightly floured surface and knead gently until dough comes together.
8. Flatten out the dough with hands until about 2 cm thick.
9. Cut into 32 squares and place on baking trays.
10. Bake in the oven for 15 minutes or until golden.
11. Fill 5 ramekins with some whipped cream and serve scones into 5 serving plates with whipped cream.