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IRISH BUTTERMILK* FRUIT SCONES

On 17 March it's Saint Patrick's Day, Ireland's famous feast* day. To celebrate, you could make these delicious scones...

INGREDIENTS

- 225g self-raising* flour
- 40g caster* sugar
- 75g butter
- 50g mixed* dried* fruit
- 1 beaten* egg
- 3 tablespoons* buttermilk*
- extra flour
- a pinch* of salt

METHOD*

- 1** Preheat* the oven to 220°C. Grease* a baking* sheet and dust* with a little flour.
- 2** Sift* the flour and salt into a bowl. Add* the sugar. Rub* the butter in lightly until* the mixture* is crumbly*.
- 3** Add the dried fruit, the egg, and the buttermilk.
- 4** Mix* the dough* with a knife, then mix with your hands. If it is very dry*, add another tablespoon of buttermilk.
- 5** Form* the dough into a ball and place it on a floured* surface. Roll* it out until* it is 2.5cm thick*.
- 6** Using a cutter*, cut* out 12 scones. Place them on a baking* tray.
- 7** Bake* the scones in the top* half of the oven for 10 to 12 minutes. Remove* them from the oven and leave* them to cool.

HELP!

add: ajouter
bake: cuire au four
baking sheet: feuille de papier cuisson

baking tray: plaque de cuisson
beaten egg: œuf battu
buttermilk: lait fermenté
caster sugar: sucre en poudre
crumbly: friable

cut out: découper
cutter: emporte-pièce
dough: pâte
dried fruit: fruits secs
dry: sec
dust: saupoudrer
feast day: jour férié

floured surface: plan de travail fariné
form into a ball: former une boule (de pâte)
grease: beurrer
leave cool: laisser refroidir

method: préparation
mix: mélanger
mixed: mélangé
mixture: mélange, préparation
pinch of salt: pincée de sel
preheat the oven:

préchauffer le four
remove: retirer
roll out: dérouler
rub in lightly: travailler la pâte du bout des doigts
self-raising flour: farine avec levure intégrée

sift: tamiser
tablespoon: grande cuillère
thick: d'épaisseur
top half: partie supérieure
until: jusqu'à ce que