

# Briony's Bacon and Cranberry Scones

Ingredients: Makes 12

6 rashers streaky bacon, 300g plain flour, 1 tsp bicarbonate of soda, ½ tsp salt, 90g unsalted butter (chilled), 250ml buttermilk, 50g dried cranberries

## Method

1. Preheat the oven to 200°C/fan 220°C.
2. Line a baking tray with baking parchment paper.
3. Fry the rashers of bacon until nice and crispy then, when cooled, cut into small pieces.
4. Combine the flour, bicarb and salt in a bowl. Cut up the butter into small cubes and mix in with the flour mixture. Rub the butter into the flour with your fingertips until it looks like breadcrumbs (this stage can also be done in a food processor).
5. Add the buttermilk and mix in with a knife until it forms a soft dough. Add the chopped bacon and dried cranberries, knead briefly to combine.
6. Tip the dough onto a lightly floured surface and shape into an inch thick circle. Use a cookie cutter to cut out as many scones as you can, place them on the prepared tray. Re-roll the offcuts and repeat until you have used up all the dough.
7. Brush the tops of the scones with milk and bake for 12-15 minutes until browned.

