

# Raspberry Scones



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Total time: 35 min

Preparation: 15 min

Cooking: 20 min

Created by: QAST

Serves: 100

Category: Snacks

Level: Easy

## Ingredients

12 cup SR Flour

1.25 cup Caster Sugar

4 tbsp Baking Powder

3 cup Milk

500 g Unsalted margarine

4 tsp Salt

2 tsp Vanilla Extract

500 g Frozen Raspberry

## Recipe

1. Morning: Whisk together dry ingredients. Use a food processor to mix in margarine – there may be some small lumps of margarine.
2. Mix in the wet ingredients before folding together – transfer to kneading with your hands as it starts to firm up. Leave in the fridge for a few hours.
3. Afternoon: Mix in frozen berries throughout and roll out about 3cm thick.
4. Brush tops with some milk and bake for 20 min.

## Full description

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Thanks to Fig Tree Pocket State School for sharing this recipe.

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