



CLONAKILTY RASPBERRY SCONES



By OneYummyMummy

Raspberry Scones

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Method

- Preheat oven 180°C fan
- Add Irish Yogurts Clonakilty Greek Style Natural Live Yogurt to a large mixing bowl. Wash out your Irish Yogurts Clonakilty pot and dry it
- Use your yogurt pot as a measure and fill it with the self-raising flour, sift the self-raising flour into the mixing bowl with the baking powder
- Add the butter sugar and vanilla essence to you mixing bowl and crack in an egg
- Give a good mix with a wooden spoon, this is called the all in one method
- When the mix is combined add your raspberries and gently mix through
- Tip onto a floured work surface, flour your hands and gently bring the mix together (if the mix is too sticky add more flour if it's too dry add a little liquid)
- Cut into 6 large rounds (8 to 10 cm) and place onto a lined baking tray
- Brush with egg wash and oven bake for 20 to 30 mins checking after 20 minutes

Ingredients

- 100g fresh raspberries



- 1 teaspoon vanilla essence
- 1 free range egg
- 80g caster sugar
- 500g of **Irish Yogurts Clonakilty Natural Live Yogurt**
- 500g self-raising flour (using your Irish Yogurts Clonakilty pot as a measure)
- 1 teaspoon baking powder
- 100g butter (room temp)

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