

BUTTERSCOTCH SCONE ROLLS



Ingredients:


40g butter
2 C S.R. flour
 $\frac{3}{4}$ C milk
Extra milk for glazing
Sweet glaze (prepared by teacher)

Filling

3 T (60g) softened butter
3 T (45g) brown sugar
2T Sultanas



Method

1. Pre heat oven at 200°C.
2. Lightly grease oven tray with margarine or butter
3. Make filling: Cream brown sugar and softened butter together in a small bowl.
4. Sift flour into a large bowl.
5. Rub butter into flour using fingertips.
6. Make a well in centre of flour mixture. Add almost all the milk and mix into a soft dough with a round top knife. Add a little more milk if required.
7. Turn onto a lightly floured bench and knead gently for a short time until smooth.
8. Roll out into an oblong 30 cm x 20 cm 
9. Spread with filling, sprinkle with sultanas and roll up.
10. Cut roll into 8 even slices (1 cm-1.5cm width)
11. Arrange closely on oven tray and glaze with milk.
12. Bake at 200°C for 10 minutes, then 180°C for a further 5-10 minutes until golden brown.
13. Remove from tray and cool on cake cooler.
14. Brush with sweet glaze