

Chocolate and cranberry scones

An original Green Gourmet Giraffe recipe

Makes 24 small scones

2 1/2 cups self-raising flour

1/2 cup cocoa

1/4 tsp mixed spice

80g butter or margarine

1 cup vanilla yoghurt*

2 tbsp treacle

2 tbsp golden syrup

6 tbsp water, or as required

1/2 cup dried cranberries

milk, to glaze scones

Grease a round oven tray and preheat oven to 200 C.

Mix flour, cocoa and mixed spice into a large mixing bowl. Rub in butter or margarine (I used margarine). Stir in cranberries. Gently mix through yoghurt, treacle, golden syrup and enough water to make a soft dough. It will be slightly sticky but turn it out onto a well floured surface and knead just a few times until the dough is smooth.

Pat out to about 2 cm high on a well floured surface. Cut into small round scones with a cutter or the edge of a glass dipped in flour.

Place side by side on greased tray, brush with milk and bake for 20 to 30 minutes until scones are golden brown. (Check those in the middle are not undercooked on their underneath - they can go back in the oven for 5 minutes if you find this is the case.)

Note: I use five:am vanilla yoghurt which is thick and not overly sweet. If you don't have a good vanilla yoghurt, you could use some additional sweetener and regular yoghurt, buttermilk or even make them vegan by using vegan milk that has been curdled by sitting for 5 minutes with a good splash of cider vinegar.