Sweet Mint Scones

- 1 tsp butter
- 6 stems of pineapple mint
- 225 g plain flour
- 2 tsp baking powder
- 1 tsp bicarbonate of soda
- pinch of salt
- 40 g vegetable fat
- 60 g caster sugar
- 1 large egg beaten with
- 4 tbs milk

Grease a large baking sheet with the butter and preheat the oven to very hot, Gas Mark 8, 450°F, 230°C.

Finely chop the mint leaves. Sift together the flour with the baking powder, bicarbonate and salt. Rub in the fat either by hand or in the food processor. Stir in the sugar and the mint. Using a fork, add enough of the egg and milk mixture to give a soft dough.

On a floured board or worktop roll the dough to about 2 cm thick and cut out the scones using a 50 cm cutter. The remnants of dough can be rerolled to make more scones.

Transfer to the prepared baking sheet and bake for 10 – 12 minutes until golden brown.

Cool and serve at once with butter and bramble jelly.