White chocolate and raspberry scones

Ingredients:

- 450g self raising flour
- 50g unsalted butter, cubed
- 40g sugar
- 200ml milk
- 1 large egg
- 1 tsp vanilla extract/essence
- 75g white chocolate chips
- 75g frozen raspberries

Method:

1. Preheat oven to 210C (200C fan oven). Line a baking tray with baking paper.
2. Add flour and butter to a food processor. Process on high until butter and flour resemble breadcrumbs. Add to a big mixing bowl.
3. Add sugar, milk, egg and vanilla to the bowl. Mix with a knife to just combine.
4. Add chocolate chips and frozen solid raspberries. Mix until just combined. Do not overwork the mixture.
5. Turn the dough out onto a floured surface. Knead very lightly.
6. Roll out and cut using cutters.
7. Bake for 10-15 minutes or until cooked through. They may take a bit longer depending on thickness.