Sultana Scrolls

**Season:** All year

**Type:** Scone

**Ingredients:**

<table>
<thead>
<tr>
<th>Scone Dough</th>
<th>Butter Mixture</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 cups SR flour</td>
<td>80 grams butter, softened</td>
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<tr>
<td>80 grams cold butter, cubed</td>
<td>½ cup brown sugar</td>
</tr>
<tr>
<td>1 to 1 ¼ cups milk</td>
<td>1 teaspoon cinnamon</td>
</tr>
</tbody>
</table>

**Sultanas**

**What to Do**

- Pre-heat oven to 200*c
- Lightly grease tray with cooking spray
- Sift self raising flour into a large bowl
- Using your fingertips, rub butter into flour until mixture resembles breadcrumbs
- Make a well in the centre and add 1 cup of milk
- Mix with a flat bladed knife until a soft dough forms adding more milk if needed
- Turn onto a lightly floured surface and knead gently
- Using a rolling pin, roll out to a thin dough in a rectangle shape
- Mix together soft butter, brown sugar and cinnamon
- Spread over entire dough
- Sprinkle with sultanas
- Roll dough tightly lengthways to form a log
- Cut into 2 cm pieces and place on tray
- Bake until golden (about 20 minutes)