**Drop scones**

Makes 25:

225g Plain flour

½ tsp bicarbonate of soda

1 tsp cream of tartar

25g castor sugar

1 egg

1 tsp vanilla essence

2 small handfuls of raisins

300ml milk

1) Sieve together the flour, bicarb and cream of tartar into a bowl.

2) Stir in the castor sugar.

3) Crack the egg into a separate bowl, beat it until mixed and then stir in the milk and vanilla essence.

4) Pour the liquid mix onto the dry ingredients and beat well until it is smooth

5) Stir in the raisins.

6) Heat a small amount of oil in a clean frying pan and wipe off any excess using kitchen paper.

7) When hot drop in dessert spoonfuls of the mixture.

8) Once the top of the scone is full of bubble holes use a spatula to turn it over and cook for a further 30 seconds.

9) Remove the scone from the pan, let it rest for 1 minute and then enjoy it while it is still warm.