



Scones

INGREDIENTS

50g butter
250g self raising flour
2 teaspoons baking powder
25g caster sugar
1 egg
150ml (1/4 pint) milk
*Optional: handful of glace cherries,
raisins or cheese (if you are using
cheese omit the sugar!).*

EQUIPMENT

Mixing bowl
Baking tray
Desert spoon/ fork
Measuring jug
Cooling rack
Flour dredger
Rolling pin
Pastry cutter
Pastry brush

(MAKES 12 SCONES)

Method

1. Grease a baking tray. Preheat oven to 220°C degrees or Gas 7.
2. Place flour and baking powder in a bowl and rub in the butter until it resembles fine breadcrumbs. Stir in the sugar.
3. Break the egg into a measuring jug and add the milk. Beat lightly, mix into the dry ingredients to form soft dough.
4. Lightly knead the dough. Place onto a floured surface and roll out to 3cm thickness. Use a pastry cutter to cut out 12 discs.
5. Glaze with milk and place in the oven for about 10 minutes until risen and golden in colour.
6. Cool on a wire rack.
7. Place carefully into your container.
8. Wash up and tidy your kitchen.
9. Help others and then return to your seat.