



Scones

Ingredients

225g self raising flour
 40g butter or margarine
 150ml semi-skimmed milk
 3 tsp Caster Sugar
 Pinch Salt

Equipment

Non-stick baking tray, pastry brush, weighing scales, sieve, mixing bowl, measuring spoons, palette knife, measuring jug, flour dredger, rolling pin, scone cutter, cooling rack.

Method

1. Preheat the oven to 220oC or gas mark 7.
2. Prepare a baking tray, e.g. greased or covered with greaseproof paper
3. Sieve the flour, sugar and salt into the bowl.
4. Rub in the butter or margarine into the flour until it resembles breadcrumbs.
5. Make a well in the middle of the flour and carefully pour in the milk.
(Save just a little of the milk to glaze the scones)
6. Mix to form a soft dough.
7. Place the dough on a lightly floured work surface.
8. Roll out the dough to about 1½cm thick.
9. Shape the scones using a cutter.
10. Place the scones on a baking tray and brush each top with a little milk.
11. Bake for 12-15 minutes, until golden brown.
12. Allow to cool on a cooling rack.

Top tips

Traditionally, fluted scone cutters are used for sweet scones and plain cutters for savoury scones.

You could experiment with different flavourings by adding herbs or spices.

Skills

Using the oven	Rubbing in	Forming a dough / Shaping	Grating	Rolling out
Weighing	Measuring	Mixing/combining	Dividing	