

Scones

Ingredients

Basic mixture

250g SR Flour

pinch of salt

50g margarine (cold)

25g sugar

125 ml or $\frac{1}{4}$ pt milk



Aim Higher

Try adding one of the following:

- 75g mixed fruit/sultanas
- $\frac{1}{2}$ tsp mixed spice/cinnamon
- 50g cheese- BUT no sugar !!

**TIME IS LIMITED IN LESSONS
SO PLEASE MAKE SURE ALL
INGREDIENTS ARE WEIGHED UP
AT HOME**

Equipment All equipment is provided by school but ..

***REMEMBER TO BRING A
CONTAINER TO TAKE YOUR
FOOD HOME***

Oven temperature : Gas 8 or 210°C or 190°C fan

Method:

- Preheat oven.
- Sieve flour into mixing bowl
- Rub in fat
- Add any other ingredients that you are using
- Add sugar and stir in (**Not** if you are making cheese scones!)
- Add milk slowly and mix to form a stiff dough.
- Roll out gently to a 3cm thickness and cut into rounds using the cutter
- Glaze the tops using the spare milk
- Bake for 10-12 mins until cooked
- Cool on cooling tray