# Scones

## Ingredients

**Basic mixture**
- 250g SR Flour
- pinch of salt
- 50g margarine (cold)
- 25g sugar
- 125 ml or ¼ pt milk

**Aim Higher**
- Try adding one of the following:
  - 75g mixed fruit/sultanas
  - ½ 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