

Ingredients needed for: _____ Name: _____

SCONES

Ingredients

225g SR flour

¼ teaspoon salt

25g sugar

50g butter

125 -150ml fresh milk

Extra milk for brushing

Equipment

Baking tray

Baking paper

Mixing bowl

Cutter

Jug

Scales

Rolling pin

Method

1. Heat oven Gas 7 / Electric 210°C. Grease baking tray.
2. Sift flour and salt into a bowl.
3. Rub butter into flour until mixture resembles fine breadcrumbs.
4. Stir in sugar
5. Add most milk and mix to a soft, but not sticky, dough with a knife.
6. Turn on to a lightly floured work surface.
7. Roll out to about 1cm thick.
8. Cut into 7 or 8 rounds with a 6.5cm biscuit cutter.
9. Place on baking tray. Brush tops with milk.
10. Bake for 7-10 minutes or until well risen and golden.
11. Cool on a wire cooling rack.

Variations

Cheese – take out sugar and stir in 40 – 50g grated cheese, and ½tsp dry mustard.

Cherry – chop 50g finely and add with the sugar.

Fruit – add 50 -75g sultana, currant or raisins with the sugar.

Apple – finely chop ½ an eating apple, add with sugar. Sprinkle with Demerara after brushing tops.

Date & Walnut – roughly chop 25g dates and 25g walnuts. Add with sugar.

Wholemeal – replace 100g SR flour with 100g wholemeal flour

Honey – Use 1tbsp clear honey (slightly warmed) with 7 tbsp milk.

Herb – take out sugar and add ½ tsp dried herbs.