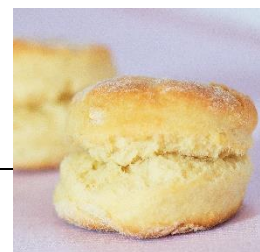


Scones



Ingredients (per person):	Equipment:	
<ul style="list-style-type: none">• 115g self-raising flour• 1 tsp baking powder• 20g butter / dairy free alternative• 2-3 tsp caster sugar• 50-60ml milk, plus extra for glazing• 40g sultanas (optional)	<ul style="list-style-type: none">• Baking tray – share with partner• Greaseproof paper• Mixing bowl - large• Mixing bowl-small• Weighing scales• Measuring jug• Table knife	<ul style="list-style-type: none">• Dessert spoon• Teaspoon• Cutter• Flour dredger• Glazing brush• Palette knife• Trivet• Cooling rack

Method:

1. Preheat the oven to 220°C. Line the baking tray with greaseproof paper.
2. Weigh the flour in the small bowl. Tip into the large bowl.
3. Weigh the butter. Cut into cubes. Tip into the large bowl with the flour.
4. Mix/rub with fingertips to make breadcrumbs.
5. Add sugar and baking powder. Mix well.
6. Measure milk in the jug. Pour into your bowl just enough milk to give a fairly soft but firm dough. **Do not pour in all the milk at once as you may not need it all to get the right consistency.** Stir in with your table knife.
7. Lightly flour the work surface and pat the dough to approximately 2cm thick.
8. Cut out the scones with a medium cutter and then place on the oven tray.
9. Glaze the tops with the extra milk.
10. Bake in the oven for 10-15 minutes or until golden brown and cooked through.
11. Use a palette knife to put them on a cooling rack.