

Recipe for Scones



Scones are a delicious traditional British treat! Use the recipe below to help you make a batch of about 15-20.

Ingredients:

- 500g/ 4 cups of self-raising flour, plus some spare flour for dusting your work surface
- 2 tsp of baking powder
- 1 tbsp of golden caster sugar
- 150g/ $\frac{2}{3}$ of a cup of cold unsalted butter
- 2 eggs
- A little bit of milk
- A handful of chopped dried fruit, like raisins, or cherries
- Jam
- Clotted cream. This might not be available where you are, so it's ok to use some whipped cream instead if this is easier to find or to make!

Kitchen equipment:

- A mixing bowl
- A spatula
- A rolling pin
- A round cookie cutter
- A baking tray
- Some baking paper
- A pastry brush



- Some measuring cups, spoons or weighing scales to help you measure the right amount of ingredients

Steps:

- 1) Wash your hands and find a clean work surface, like a kitchen counter or a chopping board.
- 2) Prepare your baking tray by cutting or tearing off a piece of baking paper and laying it on the baking tray.
- 3) Preheat the oven to 200 degrees Celsius/ 400 degrees Fahrenheit. You can ask an adult to do this for you.
- 4) Mix together the flour, baking powder, sugar and butter into a mixing bowl, and use your fingertips to squish the butter and the flour together. The aim is not to make the mixture completely smooth, but more to have a bowl full of little floury, sugary bits!
- 5) Make a well (a little dip) in the middle of all the floury bits and put the eggs and the milk in the middle. Then stir everything in the bowl together.
- 6) Add in the dried fruit too, and mix that in well.
- 7) Dust your work surface with the spare flour, and put your dough on top. Use the rolling pin to roll out the dough, making it about 1 inch thick. 1 inch is about size of the long edge of a postage stamp.
- 8) Use your cookie cutter to make circle shapes from the dough.
- 9) Transfer your circles to the baking sheet. Make sure you leave a bit of a gap between them, because they will rise in the oven (which means they will get bigger), and you don't want them to accidentally mush into each other. If you have any bits of dough left that are too small to make a full circle from, you can squish them back together and make a circle out of that.
- 10) Just before putting the scones in the oven, use the pastry brush to put a little bit of milk on top of each scone, to help it turn nice and golden in the oven.
- 11) Ask a grown up to help you do put the scones in the oven.
- 12) Wait about 15 minutes, until the scones are golden brown.
- 13) When the scones have cooled down a bit, cut them in half and add some jam and cream on top.

