

Scones

Method

1. Preheat oven to 200°C
2. **Line** the baking tray with baking paper
3. **Weigh** out the correct amount of flour
Use a small bowl
4. **Measure** out the baking powder then add it to the flour
Use measuring spoons
5. Add a pinch of salt
6. **Sift** together the flour, baking powder and salt into a large bowl
Use a sieve
7. **Weigh** out the correct amount of butter
Use a small bowl
Use a white chopping board if necessary
8. Cut the butter into small pieces then add to the flour
Use a white chopping board
9. **Rub** the butter into the flour until golden breadcrumbs
To avoid melting use your fingertips and cold hands
Use a safety mat to keep the bowl firm
10. **Weigh** out the sugar and add it to the mixture
Use a small bowl
11. **Weigh** out the sultanas and add them to the mixture
Use a small bowl
12. **Stir** the mixture with a round bladed knife
13. **Measure** out the milk into a measuring jug
14. A little at a time, add the milk and use a round bladed knife to **mix** into a soft slightly sticky dough ball
! Stop when you can combine the mixture into a single ball
! You may not need all the milk
! Do not overwork the dough
15. Use the flour dredger to lightly flour the worktop
16. Gently pat the dough flat to about 2cm thick
17. Using a small pastry cutter, carefully **cut out** the scones and place them onto the baking paper and tray
Try not to twist the cutter as you cut out the scones
Add flour to the cutter if scones are sticking to it
18. If you have spare milk, brush some on top of each scone
Use a pastry brush
Avoid getting milk on the sides of the scones
19. **Bake** in the oven for 10 minutes or until golden brown
When ready, scones will be golden brown and sound hollow when tapped underneath

Ingredients

- 230g self-raising flour
- 150ml milk
- 50g sultanas (optional)
- 50g unsalted butter
- 30g caster sugar
- 1 tsp baking powder (school)
- Pinch of salt (school)
- Container

Equipment

- Blue tray
- Pastry cutter
- Round bladed knife
- Safety mat
- Flour dredger
- Timer
- Weighing scales
- Dessert spoon
- Baking paper
- Pastry brush

- Baking tray
- Small bowl
- Sieve
- Measuring jug
- Wooden triangle
- White chopping board
- Large bowl

Scones



Preheat oven to 200°C



Weigh out the flour into a small bowl.

Sift together the flour, baking powder and salt into a large bowl



Cut the butter into small pieces and add to the flour



Using your fingertips, **rub** the butter into the flour until fine breadcrumb



Stir in the sugar and sultanas with a round bladed knife



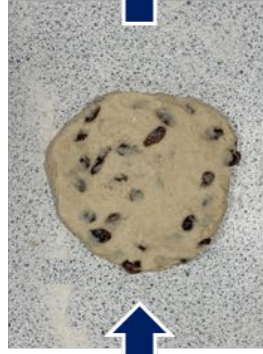
A little at a time, add the milk and use a round bladed knife to mix into a soft slightly sticky dough.

You may not need all the milk



Stop when you can combine the mixture into a single ball.

Do not knead the dough more than necessary



Lightly flour the worktop.

Gently pat the dough to about 2cm thick



Using a 5cm pastry cutter, cut out the scones and place them onto the baking paper and tray

Try not to twist the cutter as you cut out the scones

Add flour to the cutter if scones are sticking to it.



Bake in the oven for 10 minutes or until golden brown

Cooked scones will sound hollow when tapped underneath