

Scones



Scones take only a short time to make and to bake. They should be eaten quite soon after being made as they contain only a small amount of fat, so go stale quickly. Scones should be light, well-risen, and golden brown. When you are making your scones, you will be demonstrating the 'rubbing-in method'.

Basic Ingredients:

250g Self-Raising Flour
50g Butter
125ml Semi-Skimmed Milk
Egg & Milk Wash: School to Provide

**Please bring a container to
take your scones home in.**

Savoury Additional Ingredients:

75g Cheese e.g. Cheddar, Red Leicester, Double Gloucester, ½ Teaspoon Mustard, Pinch Salt
3 Slices of Cooked Bacon
3 Spring Onions / 1 Small Onion
1 Tablespoon Marmite

Sweet Additional Ingredients:

75g Dried Fruit e.g. Sultanas, Raisins, Mixed Peel, Cranberries, Cherries and 25g Caster Sugar
25g Caster Sugar

Method:

1. Pre-heat the oven to 220°C or Gas Mark 7.
2. Weigh and measure out all the ingredients accurately.
3. Sieve the flour into a large bowl.
4. Cut butter into small pieces and rub into the flour until it resembles breadcrumbs.
5. Prepare and add the additional ingredients of your choice and mix thoroughly.
6. Make a well in the middle of the mixture and carefully pour in the milk a little at a time and use a round bladed knife to stir in.
7. Mix to form a soft dough.
8. Place the dough on a lightly floured work surface.
9. Roll out the dough to about 1½cm to 2cm thick, use the scone levellers to ensure consistency.
10. Shape the scones using a cutter.
11. Place the scones on a baking tray and brush each top with a little milk / egg wash.
12. Bake for 10 to 15 minutes, until golden brown.
13. Allow to cool on a cooling rack.

