

BASIC SCONES

Makes: 12

Ingredients:

3 cups self raising flour
80g cold butter, cubed
1/3 cup cream mixed with 2/3 cup of milk

Equipment:

Basic toolbox, chopping board, baking sheet, baking paper.

Method:

1. Turn oven on to preheat to 200° C. Line baking sheet with non-stick baking paper.
2. Sift S.R. flour into a large bowl.
3. Add the cold chopped butter. Rub together the flour and butter with your fingertips. The final mix should resemble large clumpy breadcrumbs.
4. Measure the out the cream and milk and mix together.
5. Add this to the flour/butter mixture.
6. Use a metal spoon to stir together until combined.
7. Turn out the dough onto a “lightly” floured bench top. Pat the dough into a 2 cm thick piece. Use a scone cutter to cut out the shapes. (Cut straight down, try not to twist the cutter too much). Dip the cutter into flour to prevent the scones dough from sticking.
8. Place scones onto the lined baking sheet. Brush the tops of the scones lightly with a little milk. Try not to let the milk drip down the sides.
9. ***Place tray in oven.*** Bake for 15-20 minutes or until golden brown.
Remove from oven.
9. Serve immediately.

Enjoy!

VARIATIONS:

Herb Scones: Add 6 tbsp chopped herbs. Add to the flour/butter mixture before adding the milk.

Buttermilk Brown Sugar Scones: Add 1 tbsp brown sugar in with the flour. Replace the cream/milk mixture with 1 cup of buttermilk. Dust tops of scones with a little brown sugar instead of brushing with milk.

Cheddar Scones: Add 1/2 cup grated cheddar cheese and 1/2 tsp cayenne pepper to the flour/butter mixture before adding the milk.

Tasks within two * __* means please get an adult to help.

Recipe reference: “Good Taste”, June 1998, recipe by Anneka Manning