



SCONES



INGREDIENTS

- 1 & 1/4 cup milk
- 1 & 1/4 cup cream
- 4 cups of self-raising flour
- Pinch of salt
- 1 teaspoon sugar

TO SERVE

- Jam
- Cream
- Icing sugar

METHOD

STEP 1

- Ask your grown-up to preheat your oven to 200°C or 180°C fan-forced.

STEP 2

- Place milk and cream into a jug.
- Sift flour, sugar, and salt into a large bowl.
- Carefully pour the milk and cream mixture into the flour mixture.
- With a wooden spoon, mix to a soft dough until there are no more streaks of flour.

STEP 3

- Dust your bench with some flour, then turn the dough out onto the bench.
- Roll the dough out until it is about 2cm thick. You can use a rolling pin or just push the dough with your fingers!
- Use a 5cm diameter glass or a cookie cutter to cut the dough into circles. Put a little flour on the edge of the cutter to make this easier. Place each scone on a baking tray.
- When you have cut out your scones, you can re-roll the extra dough to make a few more!

STEP 4

- Ask your grown-up to place the tray in the oven, then bake for 12 to 15 minutes.
- Ask your grown-up to take the tray out of the oven. Use an oven mitt to transfer the scones to a wire rack.

STEP 5

- Ask your grown-up to whip some cream with an electric mixer, or you can whip it by hand! This will just take a little longer.
- Carefully split the scones in half, and dollop with jam and whipped cream. You can leave them in two, or pop the top of the scone back on like a sandwich and dust with icing sugar!