

SCONES

Source: BBC Good food edited by Angel Munro Serves: 32



*****POINTERS

need to be in oven by 9.50 am Session 1

11.55 am Session 2

EQUIPMENT/ UTENSILS	INGREDIENTS
Chopping Board x3	6 cups self-raising flour (900g)
Santoku Knife x3	2 tsp of baking powder
Measuring cups	½ tsp of salt
Large mixing bowl	6 tbsp of sugar
Medium mixing bowl	190g butter
Small mixing bowl	2 ½ cups milk with 1tbsp of apple cider vinegar or lemon juice added
Rolling pin	pinch salt
Scone cutters	¼ cup milk, extra, for glazing
Pastry brush	Fig jam
6 dinner plates	Plum jam
18 ramikins 18 teaspoons	Cream

METHOD: WHAT TO DO

1. Preheat oven to 200°C. Sift self-raising flour into a large bowl.
2. Using your fingertips, rub butter into flour until mixture resembles breadcrumbs.
3. Make a well in the centre. Add the sugar & half of the milk. Mix with a flat-bladed knife until mixture forms a soft dough, adding more milk if required. Turn onto a lightly floured surface. Knead gently until smooth (don't knead dough too much or scones will be tough).
4. Lightly dust a flat baking tray with plain flour.
5. Pat dough into a 2cm-thick rectangle. With a utility knife, cut dough into 32 scones. Place scones closely together onto prepared baking tray, 1cm apart. Sprinkle tops with a little plain flour.
6. Bake for 20 to 25 minutes or until golden and well risen.
7. Whip cream with balloon whisk until soft peaks form. Divide the cream between 6 ramekins
8. Place 2 tbsp of fig jam in each of the 6 ramekins.
9. Place 2 tbsp of plum jam in each of the 6 ramekins.
10. Place 6 scones on each serving plate
11. Serve warm with jam and cream.