

Scones

Ingredients:

200g Self raising flour
50g Hard margarine
100ml milk

Optional

25g sugar

Or

25g sugar

25g dried fruit

Or

50g grated cheese

Pinch dried mustard

Oven Temperature:

Gas Mark 7 / 210°C

Cooking Time:

10-15 minutes

Equipment:

Mixing bowl

Palette knife / round ended
knife

Measuring jug

Cutter

Baking tray

Flour dredger

Reusable sheet

**Container - Bring
from home**

Method: Rubbed-in

1. Pre heat oven to gas mark 7 / 210°C.
2. Put flour into mixing bowl and rub in margarine.
3. Add optional ingredients.
4. **Gradually**, add milk a tablespoon at a time, until mixture makes a firm dough.
5. Press dough, using flat palm of hand, until it is 2cms thick.
6. Cut out scones and place on a baking tray on reusable sheet.
7. Bake in the oven for 10-15 minutes.



Important points to remember:

Serving suggestions:

CAUTION: