

YR 6 - SCONES - working in pairs

Ingredients

75g Margarine
350g Self Raising
Flour

1 $\frac{1}{2}$ Teaspoons of
Baking Powder

30g Sugar

75g Sultanas

150ml Milk

2 Eggs

Optional - Chocolate chips
or mini marshmallows

Equipment

- Large mixing bowl
- Jug
- Fork
- Tablespoon
- Pastry brush
- Flour dredger
- Small scone cutter
- Baking tray (with silicon sheets)
- Cooling rack
- Paper bag

Method

1. Pre-heat oven to 180C/ Gas 4
2. Rub butter, sugar and baking powder into flour in large bowl - till they look like breadcrumbs.
3. Add sultanas, chocolate chips or marshmallows and mix with spoon.
4. Beat eggs and milk in a jug
5. Add liquid a bit at a time to bowl with flour in. Save some for later.
DO NOT ADD ALL IF IT MAKES IT STICKY! Stir with spoon.
6. If it is sticking together but not sticky - put hands in and form a solid lump of dough.
7. Press dough to 3cms thick - we are not making cookies!
8. Cut out with cutters and then brush egg mixture onto top of scone.
9. Cook for 15 to 20 minutes.
10. Remove from oven, place on cooling rack.
10. Put $\frac{1}{2}$ of scones onto paper bag and when cool put inside the bag.