



EASY SCONE
SWEET PLAIN RECIPE
(just add your favourite flavours)

INGREDIENTS FOR
SCONES

250G Self Raising Flour
1 Teaspoon Baking Powder
50g Salted Butter
2 Tablespoons Sugar
110ml Milk
A little flour for work top

INSTRUCTIONS

- Lightly grease a baking sheet.
- Sift the flour and baking powder in the bowl.
- Rub in the butter using your fingertips.
- Add the sugar and your chosen extra flavour ingredient.
- Gradually pour in the milk, bringing the mixture together with a knife to form a dough..
- Tip on to a lightly floured surface and roll out to a thickness of 2cm.
- Use a 5cm pastry cutter to cut out rounds.
- Put on the baking sheet and brush tops with a little milk.
- Bake for 12–15 minutes until risen and golden.

EQUIPMENT NEEDED

Weighing scales
Safety knife
Chopping board
Rolling pin
Cutters
Bowl
Spoon
Measuring jug
Baking Tray

FOR VEGAN SCONES YOU CAN USE VEGETABLE FAT AND SOYA MILK.

