

Perfect Scones

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ 2 ¼ cups self-raising flour
- ☐ 2 tablespoons icing sugar mixture
- ☐ ¼ tablespoon salt
- ☐ 40g butter, chopped
- ☐ 1 cup milk
- ☐ 1 tablespoon milk, extra
- ☐ Raspberry jam, to serve
- ☐ Whipped cream, to serve
- ☐ Icing sugar mixture, to serve

Equipment:

- ☐ Metric measuring scales, cups and spoons
- ☐ Large Mixing bowl
- ☐ Oven trays
- ☐ Baking paper
- ☐ 4cm round cutter
- ☐ pastry brush

Method:

1. Position oven rack in the top half of the oven.
2. Preheat oven to 200C.
3. Sift flour, sugar and salt in a large mixing bowl.
4. Rub in butter to the flour mixture using your fingertips.
5. Make a well in the centre. Pour milk into well.
6. Using a flat-blade knife, gently stir until dough just comes together.
7. Turn dough onto a lightly floured surface. Knead gently for 30 seconds or until just smooth.
8. Press dough into a 2cm thick round. Using a 4cm round cutter, cut out scones. Press left over dough together. Repeat to make 15 scones.
9. Place scones close together on an oven tray lined with baking paper. Brush with extra milk.
10. Bake for 15 minutes or until golden. To test if scones are cooked through, tap gently on top. If it makes a hollow sound, the scones are cooked.
11. Serve scones warm with jam and cream.