

Name of the recipe: English Scones

Author: Daniela Andrade

School: Infant School Teacher

Alumni class of 1992



Make sure you have everything you need and place them all on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 3 cups plain flour
2. 4 ½ teasp Baking Powder
3. ¼ teasp Salt
4. 50 g butter
5. 1 - 1 ½ cups milk

Steps to prepare:

1. Sift dry ingredients,
2. Rub in butter (at room temperature) with your fingers,
3. Add milk and mix quickly to a soft dough with a knife.
4. Turn out on a floured board, roll lightly till about 15mm thick, cut and place on a cold oven tray.
5. Bake till golden brown.
6. Enjoy with butter and jam!!

Time to cook/bake:10-15.....mins. **Temp:**.....200.....°C