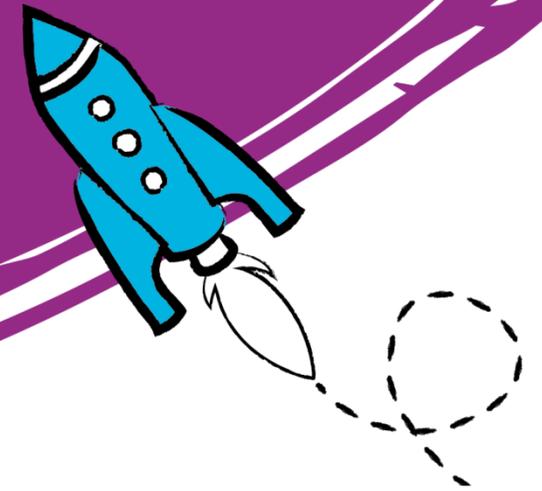
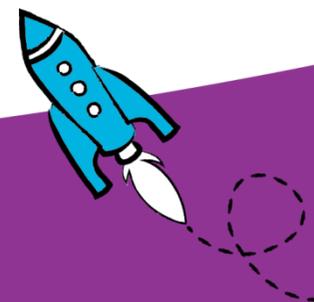


Cookery Session 3



K Auker

Today we will be making scones





Lets explore what we will need...



350g self-raising flour, plus more for dusting

¼ tsp salt

1 tsp baking powder

85g butter, cut into cubes

3 tbsp caster sugar

175ml milk

1 tsp vanilla extract

squeeze lemon juice (see Know-how below)

beaten egg, to glaze

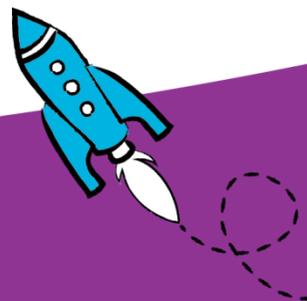
jam and clotted cream, to serve





Scones instructions

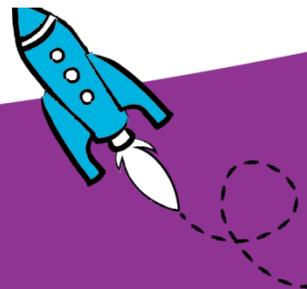
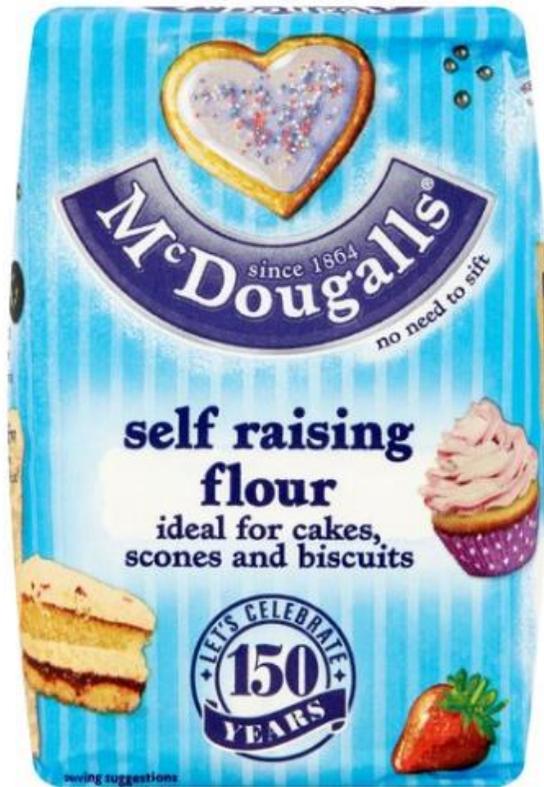
1. Heat oven to 220C/fan 200C/gas 7.





Scones instructions

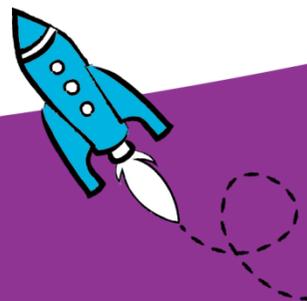
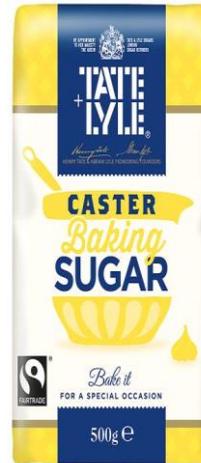
2. Tip 350g self-raising flour into a large bowl with $\frac{1}{4}$ tsp salt and 1 tsp baking powder, then mix.





Scones instructions

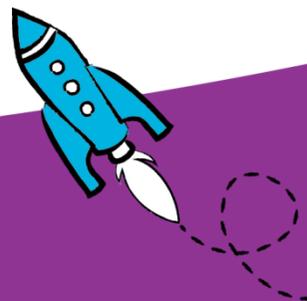
3. Add 85g butter cubes, then rub in with your fingers until the mix looks like fine crumbs then stir in 3 tbsp caster sugar.





Scones instructions

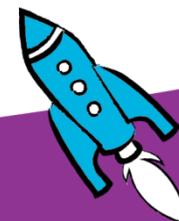
4. Put 175ml milk into a jug and heat in the microwave for about 30 secs until warm, but not hot.





Scones instructions

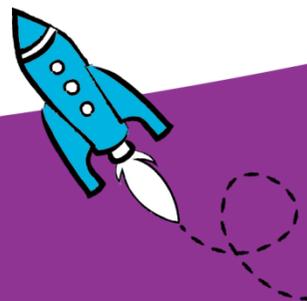
5. Add 1 tsp vanilla extract and a squeeze of lemon juice, then set aside for a moment.





Scones instructions

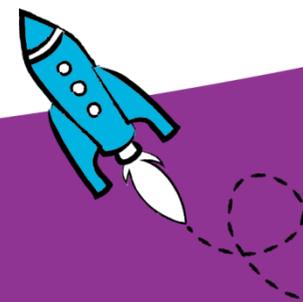
6. Put a **baking sheet** in the oven.





Scones instructions

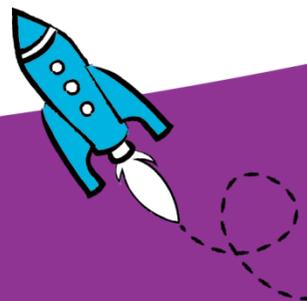
7. Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.





Scones instructions

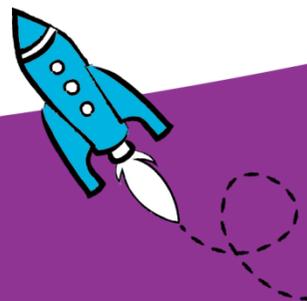
8. Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep.





Scones instructions

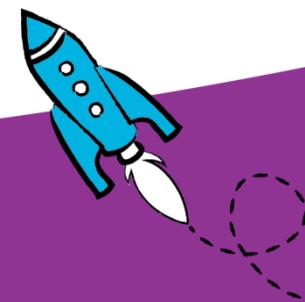
9. Take a 5cm **cutter** (smooth-edged cutters tend to cut more cleanly, giving a better rise) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. You may need to press what's left of the dough back into a round to cut out another four.





Scones instructions

10. Brush the tops with a beaten egg, then carefully place onto the hot baking tray.



   **Scones instructions**

11. Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.

