

## Scones

### Basic Scone Ingredients

200g (8oz) S.R Flour (white, wholemeal or a mix)  
1 tsp baking powder  
50g(2oz) margarine  
125ml (1/4pt) milk

### Variations - choose one

Sweet- 50g (2oz) sugar  
Fruit- 50g (2oz) sugar and 50g (2oz) raisins  
Cherry- 50g (2oz) sugar and 50g (2oz) glace or dried cherries.

### Notes

- Remember to pack your aprons!
- Please bring plastic container to take home
- Check allergies of consumer before serving.

### Method

- 1) Preheat oven 220C
- 2) Put flour and baking powder into a bowl, add the fat and rub the fat into the flour using the fingertips.
- 3) Stir in the variation ingredients
- 4) Pour in 3/4s of the milk and use a palette knife to bind.
- 5) Bring together with one hand.
- 6) Knead lightly on a floured table.
- 7) Pat out to 2cm (1") thickness.
- 8) Cut out with cutters and place on a baking sheet.
- 9) Bake for 15 mins until golden brown and well risen.
- 10) Cool on a wire tray.

