

Let's make scones!





Equipment



- scales
- mixing bowl
- measuring jug
- baking tray
- pastry brush
- baking paper





Ingredients

- 65g butter
- 260g self raising flour
- a pinch of salt
- 130ml milk
- 2 tbsp sugar
- jam and cream



Let's start by washing
your hands!





First weigh the butter.



*Next weigh the flour
and a pinch of salt.*



Then, gently use your hands to rub the flour and butter together.



Spoon in your sugar.



After that, slowly pour in the milk a little at a time and mix.



Carefully, knead together.



*Then sprinkle flour on your table
and roll the dough into a ball*



After that put the scones on a baking tray and brush with milk.



*Bake the scones for
12 minutes.*



Finally, eat your scone!

