

Fruit Scone Recipe

- ☑ Bland/mild
- ☑ Fruity
- ☑ Soft
- ☑ Sweet Treat

Before we get started, let's check that both we and area to make our scones is prepared.

- I've:
- ☐ washed my hands
 - ☐ put my apron on



- ☐ tied my hair up



- ☐ The surface has been cleaned down
- ☐ I've washed/rinsed any fruit of vegetable ingredients
- ☐ All sharp utensils are safely on the table so they can't be knocked off
- ☐ I have all the things I need to get started.

What you will need:

Equipment and Utensils:

Measuring spoons -
Teaspoon and
Tablespoon



Mixing Bowl



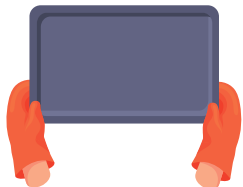
Table Knife

Baking paper



5cm round biscuit
cutter

Oven tray



Bowls for
ingredients



Pastry Brush



Measuring Jug

Kitchen scales



Now weigh out your ingredients into your bowls:

- 175g Self-Raising Flour
- 42g Butter, baking spread or margarine
- 1 $\frac{1}{2}$ Tablespoons of Caster Sugar
- 85ml Milk
- $\frac{1}{2}$ Teaspoon vanilla extract
- $\frac{1}{2}$ Teaspoon baking powder
- A squeeze of lemon juice
- Milk or beaten egg to glaze
- 50g dried fruit (cherries, sultanas, raisins, apricots)



How to make them:

Step 1: Ask an adult to help you to put your oven on at 220° (200° Fan).

Step 2: Lightly grease a baking tray (I then add a small amount of flour and move it over the tray so there is a light covering. This helps to stop the scones sticking to the tray. Alternatively, you could use baking paper).

Step 3: Measure out your flour and baking powder, and place into a large bowl, then mix.

Step 4: Add the butter to the bowl with your flour mixture. Rub together the butter and flour mixture between your fingers until you have fine crumbs. (You can use a food mixer if to bring these ingredients together if you don't like the feel).

Step 5: Stir in your sugar.

Step 6: Measure the milk in a jug and then warm in the microwave for 30 seconds. It needs to feel wet, neither hot or cold.

Step 7: Add the vanilla extract and lemon to the milk and leave to one side.

Step 8: Add the fruit to your flour mixture and stir with a table knife to mix them through evenly.

Step 9: Then make a hole in the middle of your flour mixture, add the milk to the bowl (in the hole you have made), combine the wet and dry ingredients quickly using a cutlery knife.

Step 10: Dust the worktop with flour. Tip your dough out onto the floured worktop. Dust the top of the dough and your hands with flour. Then fold the dough a couple of times until it is smooth. Pat into a round shape about 4-5 cm in depth.

Step 11: Using a 5cm round cutter or the top of a glass (smooth edges are better as they allow the scones to rise better), cut out your scones and place on baking tray. You may need to bring your dough off cuts back together and pat out again to use all the dough.

Step 12: Brush the top of your scones with either milk or a beaten egg, this is what gives them the golden colour.

Step 13: Get an adult to help you to place them in the middle of the oven for 10 minutes. They should have risen well and golden on top when they are ready to take out.

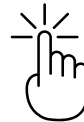
Don't forget your oven gloves!

Did you know that in Devon they put cream then jam on scones BUT in Cornwall they put jam and then cream!

What I did when I baked today:



- I found all the things I needed
- I measured my ingredients
- I looked at the ingredients



- I touched the ingredients
- I touched the scone



- I licked the scone
- I tasted the scone on its own
- I tasted the scone with butter
- I tasted the scone with jam
- I tasted the scone with cream
- I tasted the scone with jam and cream



- I smelled the ingredients
- I smelled the scone