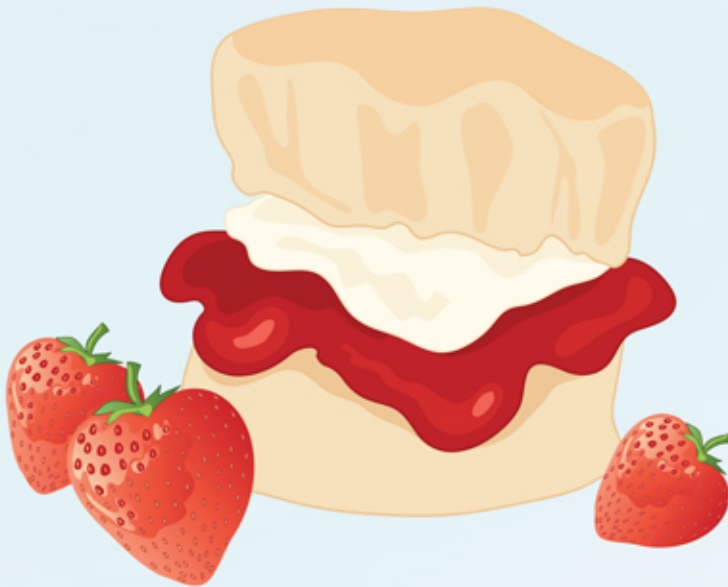


SCONES



GET CREATIVE



45 MINUTES



IN THE
CUPBOARD



GETTING INTO THE ACTIVITY

Get baking with this easy to follow scone recipe. A perfect treat for a hot summer's day. Serves 8.

- 1) Place the flour and salt into a mixing bowl. Add the butter and rub together with your fingertips until the mixture looks like breadcrumbs. Stir in the sugar and sultanas. Finally add the milk and stir everything together.
- 2) Knead the mixture with your hands until you have formed a stiff dough.
- 3) Roll out the dough until it is roughly 2cm thick. Cut out large circles with biscuit cutters. Place the scones on a greased baking tray and brush them with egg.
- 4) Bake at 220c / 200c Fan / Gas 7 for 12 to 15 minutes or until golden brown.

Allow to cool and then enjoy them with jam and cream.

Share a photo of your finished scones with your BB group or post on social media using #BBatHOME.



WHAT YOU'LL NEED

- 225g Self Raising Flour
- 25g Caster Sugar
- 50g Sultanas (optional)
- 50g Cold Butter (Cut into pieces)
- Pinch of Salt
- 120ml Milk
- Egg
- Kitchen Utensils & Equipment



NOTES FOR PARENTS & CARERS

Please follow good food hygiene at all times. Take care around the oven and hot surfaces. An adult should initiate any contact with the BB group and/or share on social media.