

Scones (4-6 biscuits)

Equipment

Weigh scales
Baking sheet lined with greaseproof paper
Mixing bowl
Wooden spoon or spatula
Rolling pin
Round pastry cutters 4cm (approximate size)
Measuring jug

Ingredients

1oz butter
1oz caster sugar
4oz plain flour
1 fl oz milk
2oz mixed dried fruit, sultanas, raisins or chocolate drops
1 tsp vanilla essence
1 beat egg yolk, used for brushing scone top before going into oven, can you milk as a replacement



Method

1. Preheat oven to 220 Degrees Celsius, fan 200, gas 7.
2. Wash your hands.
3. Put butter, flour and sugar in the mixing bowl.
4. Mix together with your wooden spoon to start and then your hands until the mixture looks like breadcrumbs.
5. Add dried fruit or chocolate drops, milk and vanilla essence.
6. Mix all the ingredients together.
7. Roll out the dough with a rolling pin on a lightly floured surface. (Once rolled the dough should be approximately 2cm thick.)
8. Cut out the shapes using your cutter.
9. Place on a baking tray and leave to rest on a tray for 10 minutes in a cool place.
10. Place tray on the middle shelf of the oven for 10 minutes or until they have risen and are golden brown.
11. Allow scone to cool before cutting through.

To serve, cut the scone in half add a layer of fruit jam to the bottom half and a good dollop of whipped or clotted cream then add a dust of icing sugar on the top of the scone before serving(optional).

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