KS1	✓	KS2	✓	Hob		Oven	✓	Can be cooked at home	

Scones

(Makes approximately 8)

Preparation time = 35 minutes

Cooking time = 15 minutes

Method

1. Preheat the oven to 220°C or gas mark 7.
2. Grease a baking tray.
3. Sift the flour into a bowl.
4. Cut the butter into cubes
5. Using your fingertips to rub the butter into the flour until it resembles fine breadcrumbs *(ensure that your hands are dry and the butter is cold from the fridge)*
6. Add sugar and dried fruit (or cheese and mustard/mixed herbs if you are making savoury scones)
7. Pour in the milk a bit at a time and mix to make a soft dough. Save a little of the milk.
8. Sprinkle some flour on the work surface.
9. Place the dough on a floured work surface and knead lightly.
10. Roll out the dough until approximately 1.5cm thick.
11. Shape into scones using a cutter.
12. Place the scones onto the baking tray, brush the tops with a little milk (or a sprinkle of cheese if making savoury scones) and bake for 12-15 minutes, until golden brown.
13. After baking, place the scones on a cooling rack.

INGREDIENTS

- 250g self raising flour
- 40g butter, cold
- 125ml milk

For sweet scones add:

- 75g dried currants or sultanas
- 25g sugar

For savoury scones add:

- 100g grated cheese + teaspoon mustard or mixed herbs
- Extra cheese for topping the scones (optional)

EQUIPMENT

- Baking tray
- Sieve
- Mixing bowl
- Weighing scales
- Spoons
- Measuring jug
- Board
- Rolling pin
- Cutter

KS1	✓	KS2	✓	Hob		Oven	✓	Can be cooked at home	

Facilitator Notes

Skills:

Measuring

Sieving

Rolling

Cutting

Baking

Grating

Risk Assessment points to consider:

Use of oven

Use of grater

Special Dietary Requirements:

Gluten/wheat intolerance – use gluten free flour

Milk allergy – use

- **dairy free spread alternative to butter**
- **dairy free alternative to milk e.g. soya or oat**
- **dairy free alternative to cheese**

Containers:

Once cooled, wrap in tin foil and label appropriately

Key Messages:

Discuss where scones fit into the Eatwell plate and why homemade scones are a healthier alternative to cakes

Ask the children what other ingredients could be added to the scones

Talk about how homemade scones are a good option for picnics, snacks, lunchboxes etc

Storage / Reheating:

Store in an airtight container for 3 - 4 days

Suggested label:

Scones NAME: CLASS: DATE:

Storage instructions: Store in an airtight container for up to 4 days

Suggestions:

- **This recipe works well with small groups of pupils. Set up a workstation for each group with appropriate ingredients and equipment.**
- **Allocate each group member an ingredient to weigh and prepare. Support pupils to weigh and measure the ingredients if necessary**
- **Talk through each stage of the recipe, demonstrating specific skills e.g. rubbing the flour and butter together, mixing and cutting the scones**
- **If working with more than 2 groups, get each group to make different flavoured scones, so pupils can compare them. Try and make enough to enable pupils to take home one of each if possible**