

Task : How to make Scones:

Step 1 – utensils needed: Weighing scales, Large bowl, Rolling pin, Large spoon, Spatula, Flour sifter, scone/cookie cutter and a measuring glass/jug.



Step 2 – Ingredients needed: 225g Self raising flour, 150ml of Milk, pinch of salt, 25g of Butter & 25g of sugar(optional)



Step 3 – Sieve the flour into the bowl.



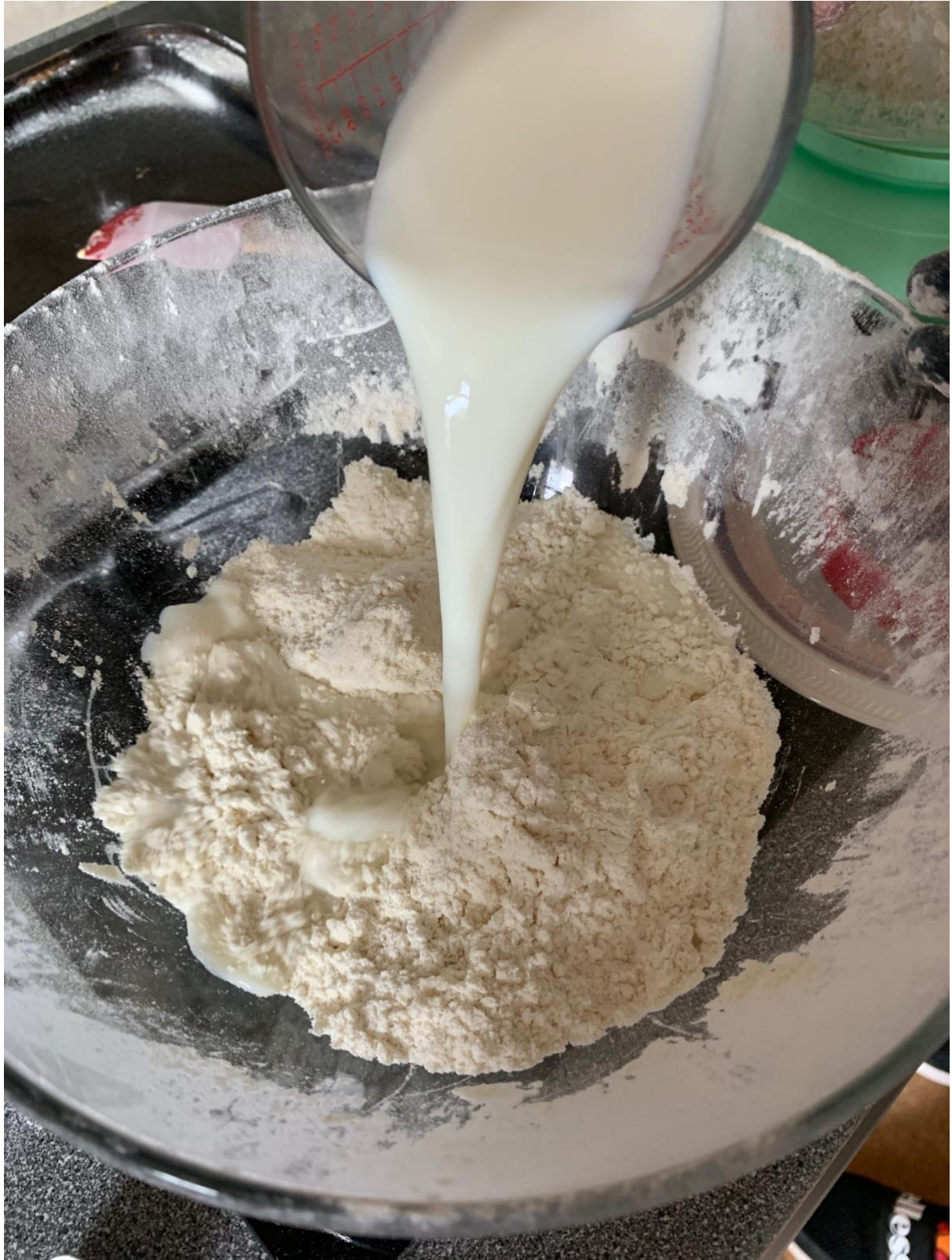
Step 4 – Break the butter into pieces and add to the flour in the bowl.



Step 5 – Then with your fingers mix the butter into the flour

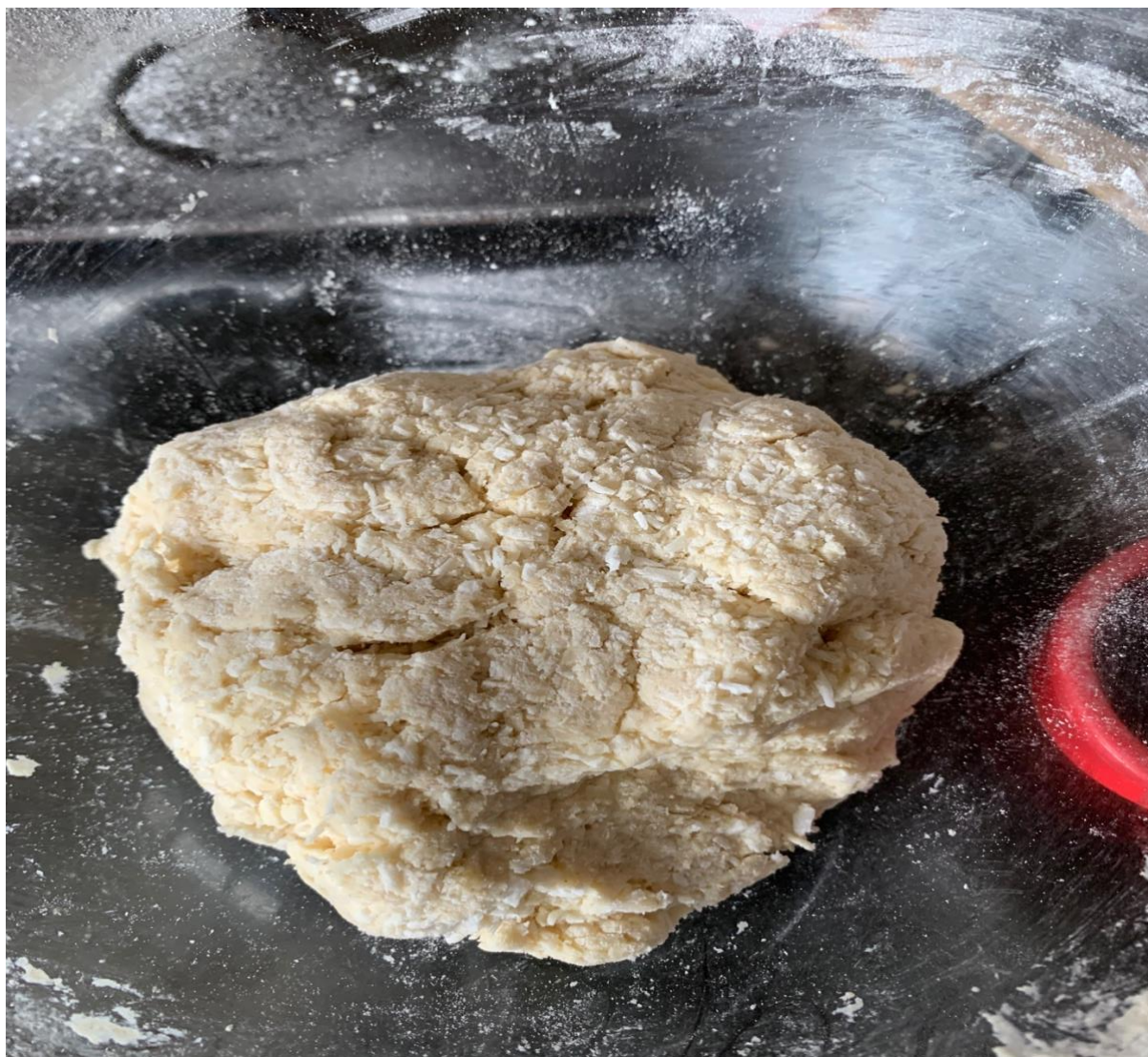


Step 6 – Add the milk to the flour and butter mixture and mix well with the large spoon.





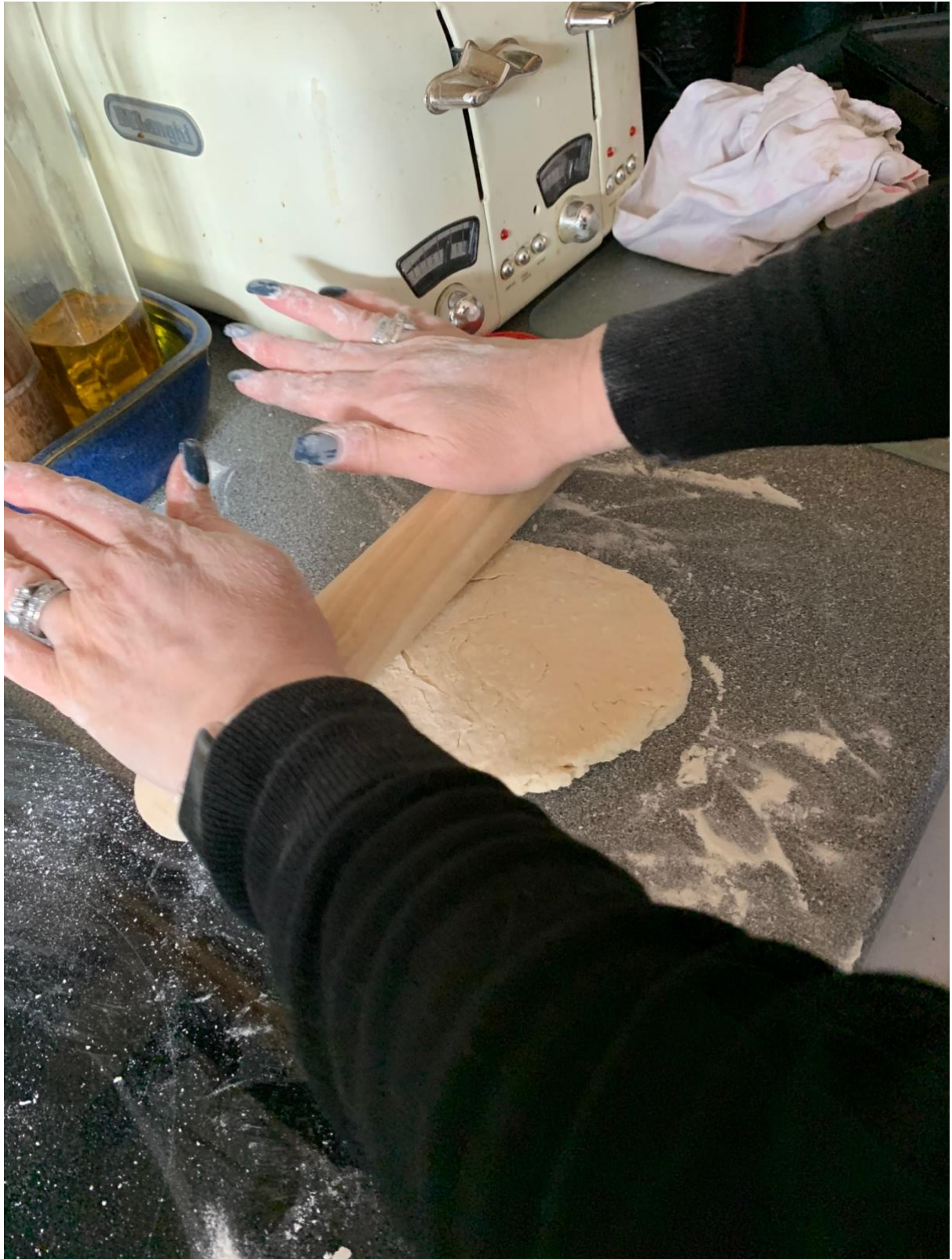
Step 7 – Once the mixture all sticks together, sprinkle some loose flour on the counter & take it out of the bowl and knead it.







Step 8 – Roll the mixture out with your rolling pin.



Step 9 - Cut into circles and place on a floured baking sheet.





Step 10 – Place in a preheated oven at 220C for 12 minutes until they turn golden brown

