

Friday Challenge 19/02/2021

Natalie and Louise C have set the Friday Challenge to make scones. We will need a parent or carer to help as the oven will be very hot.

Ingredients:

225g (8oz) self-raising flour
1 level teaspoon of baking powder
A pinch of salt
50g (2oz) butter or margarine
25g (1oz) caster sugar
100ml milk
Extra milk for brushing

Circle Cutter

Method:

1. Turn your oven on to heat up to 230 °C, 450 °F, Gas Mark 8. Grease two baking sheets with butter or margarine.
2. Sieve the flour, baking powder and salt into a bowl. Cut the butter or margarine into small pieces and add them to the flour.
3. Rub the butter or margarine into the flour until the mixture looks like fine breadcrumbs. Add the sugar and milk.
4. Use a blunt knife to mix everything to make a soft dough. Then, press and mould it with your fingers until it's smooth.
5. Sprinkle an area of work surface with flour and put the dough onto it. Roll it out until the dough is about 1cm (1/2in) thick.
6. Cut circles from the dough with the cutter. Squeeze the scraps into a ball and roll them out again. Cut more circles.
7. Put the circles onto the baking sheets, leaving quite a lot of space between each one. Brush the tops with a little milk.
8. Bake scones for 7-10 minutes on the top shelf of the oven. They will rise and turn golden. Lift them onto a wire rack to cool. Enjoy.



This is what your child will be learning:

I am learning to use technology to experiment with making and cooking healthy food and snacks - TCH 11a.

I am learning to explore different objects using a variety of materials for measuring weight - MNU 11a.

I am learning to listen attentively when an adult is talking and respond to information and instructions - LIT 04a.

We look forward to hearing how you got on. Any photographs or feedback on the challenge can be sent to:

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