



## AQUILA SCOUT TROOP

# SCONES

### Ingredients

110 g self-raising flour  
½ teaspoon of baking powder  
a pinch of salt  
25 g butter or margarine  
12 g caster sugar  
75 ml milk  
A bit extra milk for brushing

### Optional extras

Fruit scones:           30 g Sultanas  
                          or       30 g Blueberries  
Cheese scones:        50 g grated mature cheddar  
Chocolate scones: add some choc chips

### Tools

Oven at 200 °C  
6-7 cm scone/biscuit cutter  
Medium bowl  
rolling pin  
spoons  
baking tray  
sieve  
brush for brushing on milk

### NOTES:

**Flour:** If using plain flour add extra

- ½ teaspoon baking powder
- Small pinch salt
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**Brushing:** This can also be done with a thoroughly hand-washed paintbrush, another tool or even a

small piece of kitchen roll. Brushing is not entirely necessary.

### Preparation

1. Wash hands
2. Preheat oven to 200 °C.
3. Measure Butter or marge and put to soften in warm.
4. Measure out milk and leave in room to warm.
5. In a bowl, mix together the flour, baking powder and salt
6. Cut butter into small cubes. If using marge, add in small lumps.
7. Use hands to mix this
8. Stir in the sugar and then the milk to get a soft dough.
9. If using, add fruit or other extra and mix in
10. Turn on to a floured work surface and knead very lightly.
11. Pat out to 3 -4 cm thick or use a rolling pin
12. Lightly grease a baking sheet
13. Use a round cookie cutter to stamp out rounds and place on the baking sheet
14. Brush the tops of the scones with milk.
15. Bake for 12-15 minutes until well risen and golden.

### NOTES:

There does need to be an adult present, as an oven is involved!

We will go through each stage with scouts and they can check with us throughout