



10 Yummy Scones

2 cups **self raising flour**



15 grams **butter**



2 teaspoons **sugar**



1 cup **milk**



Method

1. Preheat oven to 180 degrees celsius.
2. Take the **butter** out of the fridge soften a bit.
3. Place the **flour** and **sugar** into a **large bowl**.
4. Add **butter** to **flour** and show the kids how to rub it in with their finger tips. The mixture needs to end up looking like breadcrumbs.
5. **Make a well in the middle** of the mixture and then have them pour in about **three quarters of the milk**.
6. By using a butter knife, cut the milk through the mixture until the milk has been absorbed, then use your hands to turn it into a dough. *Add some extra milk if the dough is too dry.*
7. Turn the dough out onto a **lightly floured surface**.
8. **Knead the dough** until it becomes smooth.
9. **Press the dough out** until it is about **2cm thick**.
10. **Cut and shape the scones** into equal sizes **slightly thicker than 2cm**.
11. Place them on a **lightly greased tray**, so the sides of the scones are just touching.
12. **Brush the tops** with some of the **extra milk**.
13. Cook for about **10 – 15 minutes**. *To check if they are cooked, once they are evenly browned tap the centre scones on the top with your finger tips. If they sound hollow, then they are ready.*

