



Delicious scones :
the recipe.

By Lily Reiter

Ingredients:

- flour (550g)
- milk (25 cl) 
- butter (125g)
- sugar (70g)
- baking powder (16g)
- salt (1/4 tsp) 
- vanilla essence (1 tsp)





- ❖ Heat oven to 220°C
- ❖ Put a baking sheet in the oven with a baking paper onto it
- ❖ Mix into a bowl the flour, the baking powder and the salt





- ❖ Add the butter cut into cubes and rub in with your fingers
- ❖ Add the sugar and make a well in the mix
- ❖ Heat the milk in the microwave and add the vanilla essence. Add that liquid in the well and mix it with a knife





- ❖ Fold the dough over 3 times
- ❖ Form with the dough a round about 4 cm deep
- ❖ Cut out the scones into the dough by using a cutter or a glass of 5 cm wide



- ❖ Place the scones onto the hot baking sheet and bake for 15 minuts
- ❖ Eat the scones just warm with jam. Good tasting !!!

