

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hair, Hands, Surfaces

Equipment

- Baking Tray
- Grease Proof Paper
- Mixing Bowl
- Measuring Jug
- Weighing Scales
- Rolling Pin
- Pastry Cutter
- Flour Dredger
- Small mixing Bowl
- Scrap Bowl
- Fork
- Knife
- Palette Knife
- Frying pan
- Fish slice
- Cheese grater

Ingredients

- 200g self-raising flour
- 1/2 teaspoon mustard powder
- 1/2 teaspoon cayenne pepper
- 40g salted butter (cut into small cubes)
- 50g bacon lardons or veggie/ halal alternative (optional)
- 60-100g strong grated cheese (depending on how cheesy you want them)
- 100ml milk
- milk or egg for glazing tops



Cheese & Bacon Scones



Ingredients

- 200g self-raising flour
- 1/2 teaspoon mustard powder
- 1/2 teaspoon cayenne pepper
- 40g salted butter (cut into small cubes)
- 50g bacon lardons or veggie/ halal alternative (optional)
- 60-100g strong grated cheese (depending on how cheesy you want them)
- 100ml milk
- milk or egg for glazing tops

Method

- Prepare ingredients / **Preheat oven to 200 C** / Cover baking tray in grease proof paper

1. Cook bacon lardons in a dry non-stick frying pan at a medium – high heat. Then leave to cool.
2. In a large mixing bowl, combine flour, mustard powder and cayenne pepper.
3. Rub the butter cubes into the flour.
4. Add the grated cheese and bacon into the flour mixture.
5. Bind with the milk, a little at a time, until the mixture is slightly sticky. (Don't worry if you haven't used all the milk - the consistency is more important.)
6. Knead mixture lightly on a lightly floured surface. Don't add too much flour or over knead as your scones will become hard. Less is more!
7. Roll out dough to 2cm deep and cut with a round pastry cutter.
Re-form dough each time to use all the dough.
8. Place scones onto the baking tray.
9. Brush scone tops with milk (or beaten egg).
Do not brush the sides as this will prevent them from rising evenly.
- 10. Bake for 10-12 minutes (until golden brown).**
9. Remove from oven and onto a cooling rack.