

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hair, Hands, Surfaces

Equipment

- Baking Tray
- Grease Proof Paper
- Large Mixing Bowl
- Small Mixing Bowl
- Scrap bowl
- Measuring Jug
- Weighing Scales
- Rolling Pin
- Pastry Cutter
- Flour Dredger
- Fork
- Knife
- Palette Knife
- Pastry Brush
- Cooling rack

Ingredients

- 225g self-raising flour
- 1 tsp baking powder
- 2 tbsp caster sugar
- 50g cold butter, cut into cubes
- 1 free-range egg
- 75ml milk
- 30g glacé cherries, chopped



Cherry Scones



Ingredients

- **225g self-raising flour**
- **1 tsp baking powder**
- **2 tbsp caster sugar**
- **50g cold butter, cut into cubes**
- **1 free-range egg**
- **75ml milk**
- **30g glacé cherries, chopped**

Method

- **Preheat the oven to 180C fan assisted** and line a baking tray with baking paper.
1. Prepare ingredients – weigh flour, whisk egg, chop cherries, measure milk.
 2. Sift the flour in a large mixing bowl.
 3. Add the butter and rub in until the mixture resembles breadcrumbs.
 4. Add baking powder and sugar.
 5. Add the whisked egg to the milk and whisk together.
 6. Pour the liquid ingredients (milk and egg) into the flour mixture
 7. Add the glacé cherries, stirring to form a dough.
 8. Sprinkle some flour on the table and knead dough briefly until smooth.
 9. Roll the dough out to a thickness of 2.5cm and cut out circles using a pastry cutter.
 10. Arrange the scones on a baking tray, spaced slightly apart.
 11. Brush the tops with the egg/milk wash.
 12. Bake for 10–12 minutes, or until golden-brown and risen.
 13. Transfer to a wire rack to cool slightly and serve.