

Breakfast Bonanza

Scone Surprise



Cheese Scones

Ingredients:

225 grams self raising flour
55 grams butter
25 grams mature cheddar cheese
150ml milk
Flour for dusting

Equipment:

Oven and Oven Gloves
Weighing Scales
Baking tray
Mixing bowl
Grater
5cm pastry cutter
Brush



Method:

1. Pre-heat the oven to 220°C. Lightly grease a baking tray.
2. Add the flour to a bowl and rub in the butter.
3. Grate cheese and add to flour and butter mix.
4. Add the milk gradually to form a soft dough.
5. Turn dough out onto a floured work surface and knead very lightly.
6. Pat out to a thickness of approximately 2cm. Use a pastry cutter to stamp out rounds and place on the baking sheet.
7. Brush the tops of the scones with a little milk.
8. Bake for 12-15 minutes until risen and golden brown.

Bacon Scones

Ingredients:

115 grams smoked bacon
115 grams onion
4 celery sticks
450 grams self raising flour
1 teaspoon English mustard powder
50 grams butter
2 tablespoons parsley
1 medium egg
150ml milk

Equipment:

Oven and oven gloves
Knives
Chopping board
Frying pan
Weighing Scales
Mixing bowl
Sieve
Spoon
5 cm pastry cutter
Brush

Method:

1. Pre-heat the oven to 220°C. Lightly grease a baking tray.
2. Finely dice the bacon, onion and celery. Finely chop parsley.
3. Fry the bacon, onions and celery in a frying pan until softened, set aside to cool.
4. Sift the flour into a bowl and add the mustard, then rub in the butter.
5. Add the parsley and the bacon and mixture and combine.
6. Add the egg and gradually add the milk working it in until it forms a smooth dough, if it seems too dry add more milk.
7. Turn dough out onto a floured work surface and knead very lightly.
8. Pat out to a thickness of approximately 2cm. Use a pastry cutter to stamp out rounds and place on the baking sheet.
9. Brush the tops of the scones with a little milk.
10. Bake for 12-15 minutes until risen and golden brown.