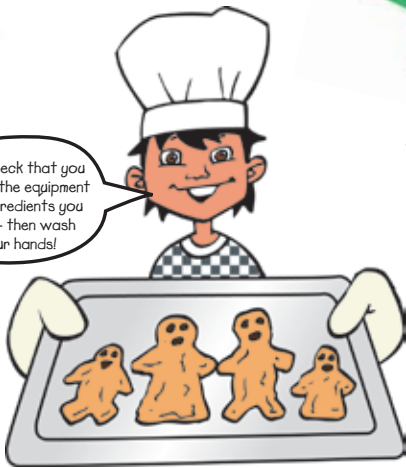


Bake a

Fruit scone family



First check that you have all the equipment and ingredients you need - then wash your hands!



WARNING:
Needs adult help!

Equipment

- an oven set to 220°C, 425°F or Gas Mark 7
- a set of scales
- a mixing bowl
- a sieve
- a large spoon
- a teaspoon
- a measuring jug
- a rolling pin
- gingerbread cutters and any other pastry cutters you have
- a baking tray
- a pastry brush

Ingredients

- 250g (8oz) plain wholemeal flour
- 3 teaspoons baking powder
- 50g (2oz) soft margarine
- 50g (2oz) sultanas or raisins
- 50ml (2fl oz) water mixed with 50ml (2fl oz) semi-skimmed milk
- 1 egg, beaten with a fork



1

Ask an adult to pre-heat the oven while you sieve the flour and baking powder together over a mixing bowl.



2

Add the margarine then rub it into the flour and baking powder so it looks like little breadcrumbs.



3

Stir in the sultanas then push the mixture out to the sides to make a well. Slowly pour in the milk and water.



4

Use your hands to knead the mixture into a soft dough - if it is too sticky add a little more flour.



5

Sprinkle some flour on to a clean board then roll out the dough to make a circle that is about 2cm thick.



6

Put the gingerbread man and woman cutters on the dough **SHARP SIDE DOWN**. Press them down to cut out the shapes. Roll out the left-over dough to cut out the boy and girl.



7

Gather up any left-over dough, knead it and roll it out again, then use your other pastry cutters to make some more shapes.



8

Rub a little margarine on to your baking tray to grease it. Lay your scone people on the tray and brush a little egg on each one.



9

Make some eyes and a mouth from sultanas. Ask an adult to put the scones in the oven for you. After 15 minutes, ask them to take them out. Leave to cool then eat!

