



Tea Scones



Shopping List:

450grams of flour.
50grams of butter.
25grams of sugar.
300milileters of milk.
Handful of raisins.
Teaspoon of baking powder.
1 Egg.



Gather Utensils:

1 stainless steel bowl.
A weighing scales.
A rolling pin.
A teaspoon.
A baking tray.
A pastry brush.
Parchment paper.
A small bowl.
A fork.



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Step 1.

Preheat the oven to 200degrees Celsius.



Step 2.

Weigh and add 450grams of flour to the bowl.



Step 3.

Weigh and add 25grams of sugar to the bowl.



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Step 4.

Add 1 teaspoon of baking powder to the bowl.



Step 5.

Rub the flour butter and sugar together in the bowl using your fingertips.



Step 6.

Add 300 millilitres of milk to the bowl and mix.



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Step 7.

Add a handful of raisins.



Step 8.

Place your scone mix on a floured surface and knead the dough.



Step 9.

Roll with a rolling pin until even.





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Step 10.

Cut with a pastry cutter into a circle.



Step 11.

Beat 1 egg with a fork and brush your scones with the egg.



Step 12.

Bake for 15 to 20 minutes in the oven.



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Step 13:

Allow to cool for 10minutes



Final Step:

**Enjoy with some jam and
butter!**