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| Foods 8 Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_WVSS Block: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

**Simple Scones**

**Ingredients**

500 ml Flour

20 ml Baking Powder

2 ml Salt

25 ml Sugar

65 ml Margarine

250 ml Milk

125 ml Currants

**Method:**

1. Preheat oven to 400 F
2. Use parchment paper on baking pan
3. Measure and sift flour with baking powder and salt in a large mixing bowl. Stir in sugar with a fork.
4. Using a pastry blender cut in cold fat into dry ingredients until particles resemble course crumbs.
5. Add milk a little at a time to the dry ingredients, using a fork to combine. Stir until there are no dry particles in the bottom of the bowl. Add and stir in currants.
6. Drop batter onto light greased (or parchment lined) cookie sheet.
7. Bake 10 – 12 minutes (until lightly browned on bottom).
8. Yields 8 scones.