

Making scones

Scones are a real favourite in the UK and very easy to make. You can adapt them by adding raisins or cherries. You can even add cheese to make them savoury. Impress your friends with a real British treat!

Cut out the stages of the scone recipe and give one set of cards to each pair of students. Ask the students to put the stages in order.



Mix together flour (2 cups), baking powder (3 tsp), salt (pinch) and sugar (2 tbsp). Add butter (4 tbsp) and combine until it looks like breadcrumbs.

In another bowl, beat 2 eggs and stir in cream (1/2 cup).

Add this mixture to the breadcrumbs.

Roll out the pastry. Cut with a round pastry cutter.

Put the cakes on a baking tray in the oven for 15 minutes.

Serve with clotted cream and strawberry jam.

tsp = teaspoon

tbsp = tablespoon