

# Scones, Jam and Cream

Warm scones on the cold day are wonderfully comforting and nourishing. This recipe is simple and delicious!

## What you need...

2 1/2 cups self-raising flour  
60 grams of cold butter, chopped  
3/4 cup of milk (keep extra aside to glaze your scones)

Jam  
Cream



## HANDY HINTS

Add a few drops of lemon, raisins or choc chips to the mixture for added flavour!

[Bake along with 92 year Muriel here on the ABC](#)

If your child has dietary requirements please use safe ingredients. [There are a number of alternative scone recipes online.](#)



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## What to do:

- + Preheat oven to 200 degrees (180 for fan forced ovens)
- + Grease a baking tray or line with baking paper
- + Sift flour into a large bowl
- + Rub butter into flour to makes thick squishy crumbs
- + Add milk and combine (add a little more milk if needed)
- + Cover bench with a smattering of flour
- + Knead dough until smooth
- + Use a spatula to break dough into small pieces (around 2cm thick). You could use a scone cutter if you have one handy
- + Place your scones on tray
- + Brush tops with a light layer of milk
- + Bake for 12-15 minutes or until they are well risen and golden
- + Check they are cooked through using a skewer

**Time for your tea party! Add jam and cream along with a warm beverage and enjoy.**