

FICHE ELEVE 8

Make your own IRISH SCONES!

Ingredients (serves 6 pers.)



..... baking powder



Method



.....flour and baking powder.



..... and



..... well.



$\frac{1}{2}$



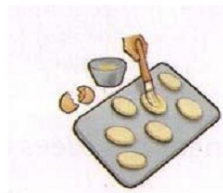
.....and



Knead the dough.....minutes



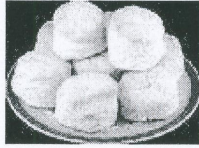
.....the dough.....



.....

FICHE ELEVE 9

Lizzy's recipe for Irish scones



Ingredients

- 1 cup of flour
- $\frac{1}{2}$ Teaspoon of baking powderⁱ
- $\frac{1}{4}$ poundⁱⁱ of butter (softened)
- 2 ouncesⁱⁱⁱ of sugar
- 1 egg (beaten)
- 2 ounces of milk
- Raisins

Method

- Mix the flour and baking powder
- Add the butter
- Add the sugar and mix well.
- Add half the egg and the milk.
- Add the raisins
- Mix well to make a nice dough.
- Knead the dough for 5 mns.
- Cut the dough into rounds.
- Put the scones on a greased baking sheet^{iv} and brush the tops of the scones with the rest of the egg.
- Bake at 180°/190°C for 15 to 20 mns.

ⁱ Levure chimique

ⁱⁱ 1 pound (lb) = 450 g

ⁱⁱⁱ 1 ounce (oz) = 30 g

^{iv} Papier sulfurisé beurré

$$\frac{1}{4} \text{ pound} \approx 100 \text{ g}$$