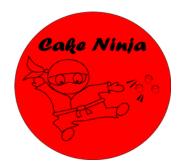


# 101



### FUN AND EASY RECIPES



with

## CHERRY AND ALMOND SCONES

#### **Equipment you will need:**

1 bowl
cutlery
scales
pastry brush
pastry cutter
rolling pin
baking tray
greaseproof paper

#### **Basic Ingredients:**

250g self-raising flour 25g butter 25g caster sugar Half a tub of glacé cherries 10g flaked almonds 1-2tsps almond extract 150ml milk

To develop learning and knowledge of a design process for Design and Technology, you could use this recipe as part of an 'Design and Make an Afternoon Tea' project.

- Research what afternoon teas include.
- Survey what your family likes.
- Draw your ideas for an afternoon tea.
- Try out and evaluate (maybe even tweak) some recipes.
- Make your final product for you or your family to enjoy.

#### **METHOD**

- 1. Weigh out the flour, sugar and butter. Rub together until the mixture looks like bread crumbs.
- 2. Cut the cherries in half and add to the mixture along with the flaked almonds.
- 3. Measure the milk and the almond extract then stir in little by little until it forms a soft dough. (You may not need the full 150ml) If your dough becomes too sticky then add a little more flour.
- 4. Dust a surface with flour and the place the dough on the flour. Sprinkle a little flour onto the top of the dough to stop the rolling pin from sticking. Roll the dough until it is approximately 2cm thick.
- 5. Use a pastry cutter to cut out the scones and place on a greseproof papered tray.
- 6. Use a pastry brush to brush the top of the scones with milk.
- 7. Place in a pre-heated oven at 180°c for 8-10 minutes until the top of the scones are golden.
- 8. Leave to cool and serve with butter, jam or clotted cream.

**TIME TO MAKE: 20-40 MINS**