

LOCKDOWN LIFE

Issue 39

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Sid's Scones!

This week we're sharing some photos from our latest Zoom baking session. Sid shared his recipe for cheese scones and showed us all how to make them.



Let us know if you have a go at making Sid's Scones!

The Recipe



- 225g self raising flour
- pinch salt
- 55g butter
- 25g mature cheddar cheese, grated
- 150ml milk

Preheat the oven to 220 fan/ gas mark 7.

Put the flour and salt into a large bowl and add the butter.

Rub the butter into the flour until it looks like breadcrumbs. Stir in the cheese.

Mix in the milk to make a soft dough. Pat out on a floured worksurface and cut out the scones using a round cutter. Brush the tops with milk.

Put the scones onto a greased baking tray and bake for 12-15 until well risen and golden brown.

INSIDE THIS ISSUE

- 1 Sid's Scones
- 2 The Recipe
- 3 Our Scones
- 4 Well Done!

Our Scones

Let's see how the scones turned out...
...mmm they look delicious!



Well Done!

Well done to everyone that came to the
Zoom class! Hope we'll see you again soon!

