



## How to...



These scones are perfect for a Jubilee party.



### WARNING!

Get an adult's help when using hot ovens.

# Bake Mary Berry's scones



Mary Berry

If you're going to a Platinum Jubilee street party, scones are a great treat to take along to share. This recipe is by star baker Mary Berry, former *Great British Bake Off* judge. It appeared in the 25 May issue of *Country Life* magazine. You can find more at [countrylife.co.uk](http://countrylife.co.uk)

"Roll them out quite thickly to start with; they never rise as much as you think they will," says Berry. "As the dough is quite deep, dip the cutter in flour before cutting out each scone to prevent the dough from sticking to it."

### What you need

Makes 10

- 75g **butter**, chilled and cut into cubes, plus extra for greasing
- 350g self-raising flour, plus extra for dusting
- 1½ tsp baking powder
- 30g caster sugar
- 75g sultanas
- 150ml **milk**
- 2 large **eggs**, beaten
- Baking sheet
- Mixing bowl
- Round-bladed knife
- Wire cooling rack



### Instructions

- 1 Preheat the oven to 220°C/fan 200°C.
- 2 Lightly grease a large baking sheet.
- 3 Mix the flour, baking powder and butter cubes, then stir in the sugar and sultanas.
- 4 Pour 100ml of the milk and all but 2 tbsp of the beaten egg into the flour mixture. Mix together with a round-bladed knife to a soft but not too sticky dough. You can add a bit more milk if you need to mop up any dry bits of mixture in the bottom of the bowl.
- 5 Turn the dough out onto a lightly floured work surface, lightly knead a few times only (be careful not to handle it too much) until it is all gathered together, then gently roll and pat out to form a rectangle about 2cm deep.
- 6 Cut out as many rounds as possible from the first rolling with a 6cm cutter (a plain cutter is easier to use than a fluted one) and lay them on the baking sheet, spaced slightly apart.
- 7 Gather the trimmings, then roll and cut out again. Repeat until you have 10 scones.
- 8 Brush the tops of the scones with the reserved egg.
- 9 Bake for about 10 minutes, or until risen and golden.
- 10 Remove and cool on a wire rack before serving.



### Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at [tinyurl.com/TWJ-allergy](http://tinyurl.com/TWJ-allergy)

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