



# 101

**AT@MS**  
EDUCATION

## 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.

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

## 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 then 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 greaseproof 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.