

SCONES

INGREDIENTS

- 200 g flour (1)
- 2 sachets of baking powder (2)
- 50 g butter
- 150 ml milk
- a little salt

DIRECTIONS

Put the flour, the baking powder and salt in a bowl.

Put the butter in the bowl and mix.

Put the milk in the bowl and mix.

Put some flour on the table, put the pastry (3) on it and roll (4) it.

The pastry must be about 2 cm thick (5).

Cut some circles on the pastry and grease a cake-tin (6).

Put in the oven (7) for about 20 mn.

Serve with butter and jam (strawberry) and a cup of tea, of course!

You can also add raisin in the mixture.

VOCABULARY NOTES

- (1) flour : farine
- (2) baking powder : levure
- (3) pastry : pâte
- (4) to roll : étaler
- (5) thick : d'épaisseur
- (6) cake-tin : moule à gâteaux
- (7) oven : four