

GARDEN TO TABLE

RECIPE: APPLE CINNAMON PINWHEEL SCONES

VOLUNTEER NOTES: Double the recipe. Focus on **measuring skills**. Use electronic scales to measure solids in grams (g) and metric measuring spoons and cups accurately.

What to collect	Ingredients
Metric measuring spoons and cups Chefs knives Electronic scale Chopping boards Sifter and grater Baking paper Baking trays Rolling pin	3 cups plain flour 6 teaspoons baking powder $\frac{1}{4}$ t salt 50 g butter, grated or cut into very small pieces 1 $\frac{1}{4}$ cups milk Topping $\frac{1}{4}$ cup brown sugar 1 teaspoon cinnamon 50 g soft butter or margarine 2 grated apples
1. Preheat oven to 220°C. 2. Sift flour, baking powder and salt into a bowl. 3. Rub the butter into the flour mixture using your fingers, until it resembles fine breadcrumbs. 4. Add milk and mix quickly to a soft dough with a knife. 5. Lightly knead the dough. 6. Roll out dough into a rectangle 1 cm thick. 7. Mix the brown sugar, apple, cinnamon and butter together. 8. Spread butter mix over the surface of the dough. 9. Starting from the long edge, roll the dough into a log. Cut the log into 2 cm pieces. Make sure there are enough for 1 per child and volunteer. 10. Place each scone, cut side up on the baking tray. Place the scones close	

together, nearly touching.

11. Bake for 10-12 minutes until the scones are cooked and golden.