

GARDEN TO TABLE

RECIPE: CHEESE AND CHIVE SCONES

VOLUNTEER NOTES :

Make enough for the class plus volunteers.

What to collect	Ingredients
Metric measuring spoons and cups Chefs knives Electronic scale Chopping boards Sifter and grater Baking paper Baking trays Knife Cookie cutter Rolling pin	3 cups plain flour 6 teaspoons baking powder $\frac{1}{4}$ t salt Pinch of mustard powder 75 g butter, cut into very small pieces 1 $\frac{1}{4}$ cups milk $\frac{3}{4}$ cup grated cheese 2T finely chopped chives
1. Preheat oven to 220°C. 2. Sift flour, baking powder, mustard powder and salt into a bowl. 3. Rub the butter into the flour mixture using your fingers, until it resembles fine breadcrumbs. 4. Mix in the cheese and chives. 5. Add milk and mix quickly to a soft dough with a knife. 6. Lightly knead the dough. 7. On a lightly floured surface, roll out dough into a rectangle approx 2cm thick. 8. Use a small cookie cutter to cut out scones and place on a baking tray. 9. Roll out the remaining dough and repeat step 7 until all the dough is used. 10. Brush tops with milk. 11. Bake for approximately 8 minutes or until golden brown.	

