

How To Make Traditional English Scones

Tampere Finnish-British Society, Tampere Day 2018
29 September, 'Laikku' Cultural Centre
Presented by Valerie Kalves

Ingredients:

- * 225 grams of fine cake flour (e.g. 'Sunnuntai' or 'Anni Helena' *kakkuvehnäjauho*)
- * 2 level teaspoonfuls of baking powder
- * Pinch of salt
- * 55 grams of butter
- * 20 grams of sugar
- * 1.5 dl milk
- * 1 egg (medium or large)

Preparation:

- * Heat oven to 220C
- * Sift together the flour, baking powder and pinch of salt
- * Add the sugar, and then rub in the butter
- * Beat the egg into the milk and add enough of the egg-milk mixture to the flour to get a soft dough, reserving the remainder for brushing the tops of the scones
- * Turn out onto a floured board
- * Very lightly roll out (or pat) the dough until just slightly more than 2 cm thick
- * Using a 5cm cutter, cut (or stamp) out the scones, and place on a lined oven tray
- * Knead together the rest of the dough very lightly, and then cut out more scones.
- * Brush the tops of the scones with the egg and milk mixture
- * Bake for 10-12 minutes at 220C until brown and well-risen

Yields approximately 10 scones

Split open and eat fresh with butter and a good jam, or clotted cream and jam (Crème Fraiche, Smetana, or Valio organic fresh cheese with whipped cream can be used instead of Clotted Cream)

scone /skɒn, skəʊn/
a small unsweetened or lightly sweetened cake made from flour, fat, and milk and sometimes having added fruit.

afternoon tea
a light afternoon meal consisting typically of tea to drink, sandwiches, and cakes such as scones.

FREE ADMISSION

29.09.2018, 14.00 TO 18.00
LEARN HOW TO MAKE TRADITIONAL ENGLISH SCONES & ENJOY CREAM OR AFTERNOON TEA AT THE LAIKKU CULTURAL CENTRE.

THE TAMPERE FINN-BRITS SOCIETY

This recipe may be downloaded from <https://tamperefinnbrits.fi/docs/scones-recipe.pdf>
The Tampere Finnish-British Society, <https://tamperefinnbrits.fi>
Please e-mail us at tamperefinnbrits@gmail.com with your name and "Add" to join our e-mail list!