



4/5M is coordinating a Devonshire Tea Stall at Rosanna Primary School's 'Old Time' Fair on **Saturday 16th November** this year. The Fair will run from **11:00am to 4:00pm**. We need parent helpers to make some batches of scones for us to sell at our stall. Each batch will have about 10 scones. It would be fantastic if you could help us. Please use the recipe attached to ensure scones are consistent and free of possible allergen triggers.

Please return this note **as soon as possible** to indicate if you are able to help us out and, if so, how many batches you are happy to bake.

Students from 4/5M

Parent's name

Child's name _____

Child's Grade _____

Phone Number

Email Address

Please indicate how many batches you can make by ticking a box below

0	1	2	3	4	other

SCONE RECIPE FOR THE RPS FAIR

Makes 10

Ingredients:

3 cups of self-raising flour

1 cup of thickened cream

1 cup of cold lemonade

½ cup of milk (for brushing over scones)

Instructions

1. Preheat oven to 200C or 180C fan forced.
2. Combine the flour, cream and lemonade in a bowl and mix until combined. Do not over mix, it will make the scones dense! The dough should be soft and fairly sticky.
3. Turn out onto floured surface, and gently knead to 2.5cm thickness.
4. Use a 6cm round cookie cutter to cut out scones. Flour the cutter in between so the dough doesn't stick. You should get about 6 out of the first batch and then combine and pat out the off cuts and get about 4 more.
5. Brush milk lightly on the tops of the scones. This makes the scones golden and helps smooth the tops as well.
6. Bake on the morning of the fair for 12 to 15 minutes until the tops are golden.
7. Put in a **basket** (not container) and cover with a tea-towel. Take to the fair and up to Chandler Hall.

Please label any items you would like returned to you.