



# HERB SCONES

## INGREDIENTS

- 1 ½ cups flour
- ½ tablespoon kosher salt (or any good quality salt)
- 1 tablespoon baking powder
- 85 grams cold unsalted butter, cubed
- 2 large eggs
- ¼ cup assorted fresh herbs, finely diced
- ¼ to ½ cup whole milk
- 1 egg, beaten for egg wash



## DIRECTIONS

1. Preheat the oven to 220°C.
2. Using a large mixing bowl, whisk together the flour, salt and baking powder. Toss the cold butter cubes into the flour mixture and rub in the butter throughout the flour using your fingers (wear gloves). Continue until you have tiny pieces of butter throughout.
3. Make a well in the centre of your bowl, whisk the eggs together and add them directly into the well. Pour in the milk (starting with ¼ cup). Use more milk as you need it.
4. Add the fresh herbs and mix together.
5. Transfer the dough to a lightly floured bench. Sprinkle on a little flour on top. Do not knead the dough but shape just enough to make it round or flatten.
6. Use a round biscuit cutter to make round scone shapes. Continue until all the dough has been used.
7. Transfer to a lined baking tray and brush the tops of the scones with your egg wash.
8. Bake for 14 to 15 minutes until golden brown. Enjoy!

Recipe from [hipfoodiemom](http://hipfoodiemom.com)

Skye Primary School  
Kitchen Garden Recipe  
Years 4-6  
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