



Herb Scones

Recipe Source: hipfoodiemom

Fresh from the garden: Fresh herbs

Equipment:	Ingredients:
Scales	1 ½ cups flour
Measuring cups	½ tablespoon kosher salt (or any good quality salt)
Knife	1 tablespoon baking powder
Chopping board	85 grams cold unsalted butter, cubed
Mixing bowl	2 large eggs
Wooden spoon	¼ cup assorted fresh herbs, finely diced
Bowls	¼ to ½ cup whole milk
Baking paper	1 egg, beaten for egg wash
Trays	
Biscuit cutters	

What to do:

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 at school). 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!