

Rhubarb and White Chocolate Drop Scones

Season: Spring
Type: Dessert
Serves: 32 tastings
From the garden: Rhubarb



Class focus: Washing & chopping rhubarb

Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking paper Baking tray x 3 Serving plate x 5	3 ¹ / ₃ cups self-raising flour 5 tablespoons sugar ½ teaspoons salt 1 cup white chocolate chips 4 rhubarb stalks (finely chopped) 1 cup cream 1 cup lemonade

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix the **first 5 ingredients** in a large mixing bowl.
4. Add the **next 2 ingredients**, stir until mixture just combined.
5. Drop heaping tablespoons of mixture on the lined baking trays.
6. Bake in the oven for 15 minutes or until golden.
7. Serve into 5 serving plates.

For vegan / dairy intolerance option:

- Use soy milk to replace cream.
- Add the choc chips at the end so you can take a portion out without choc chip to make for the vegan or dairy intolerance students.

For gluten free option:

Use gluten free self-raising flour.