

Herb Butter Bath Scones

Season: Autumn

Type: Side

Serves: 32 tastings

From the garden: Basil & rosemary

Class focus: Chopping herbs & mixing batter



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Serving bowl x 1 (for melting butter) Butter knife (eating knife) x 1 Measuring spoons Measuring cups Chopping boards and knives Deep baking tray x 1 Baking paper Kitchen tong x 5 Serving plate x 5	5 cups self-raising flour 4 teaspoons salt 2 tablespoons sugar 3 sprigs basil (leaves only, finely chopped) 1 sprig rosemary (leaves only, finely chopped) 1 box of milk (1L) 4 tablespoons white vinegar 250g butter (melted in microwave)

What to do:

1. Wash the herbs.
2. Heat oven to 200C.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 7 ingredients in a large mixing bowl, stir until evenly mixed and a wet dough is formed.
5. Pour the melted butter into a lined baking tray.
6. Pour the dough over the melted butter in the baking tray, spread it evenly.
7. Use a butter knife (eating knife) to cut the **raw** dough into 32 portions.
8. Bake in the oven for 20 minutes or until golden brown.
9. Let the scones rest for 5 minutes before cutting into 32 pieces by following the lines that were made earlier.
10. Serve into 5 serving plates with a kitchen tong in each.

For vegan or dairy intolerance option:

Use Nuttex and soy milk.

For gluten free option:

Use gluten free self-raising flour.