

Rhubarb and Sultana Drop Scones

Season: Autumn

Type: Dessert

Serves: 32 tastings

From the garden: Rhubarb

Class focus: Scooping & dropping the scone mixture onto baking trays, washing & chopping rhubarb



Equipment:

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
Kitchen tong x 5

Ingredients:

3¹/₃ cups self-raising flour
5 tablespoons sugar
½ teaspoons salt
1 ¼ cups sultanas
3 rhubarb stalks (finely chopped)

1 cup cream
1 cup lemonade

What to do:

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

For vegan / dairy intolerance option:

Use soy milk to replace cream.

For gluten free option:

Use gluten free self-raising flour.