

Herb Butter Bath Scones

Season: Autumn

Type: Side

Serves: 32 tastings

From the garden: Basil & rosemary

Class focus: Chopping herbs & mixing batter



Equipment:

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

Ingredients:

5 cups self-raising flour
2 ½ 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

150g 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 Nuttelex and soy milk.

For gluten free option:

Use gluten free self-raising flour.