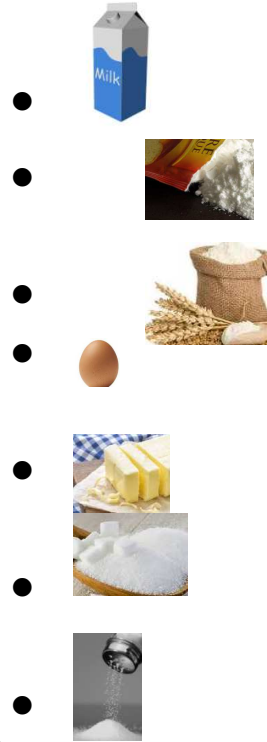


Scones recipe [rèsipi]

Ingredients for 12 scones

- **flour** [flaoue]: 230 g ●
- **baking powder** : 2 teaspoons ●
- **sugar** [chouge] : 28 g ●
- **butter** [bete]: 56 g ●
- **milk** [mielk] : 125 mL ●
- **egg** [èg] : 1 (to glaze) ●
- **salt** [solt]: ½ teaspoon ●



Ingredients for 6 scones :

- flour :
- baking powder :
- sugar :
- butter :
- milk :
- egg : 1 (to glaze)
- salt :



-In a *bowl*, **mix** the **flour**, the **baking powder** and the **salt**. (you can **sieve** **through** a *strainer*)

-**Cut** cubes of **butter**, then **add** the **butter** and **rub in** with your *fingers* until the mix looks like fine crumbs.

-**Stir in** the **sugar**, then the **milk**. **Mix** with a *wooden spoon*.

-**Scatter** some **flour** onto the table and tip the dough* out.

-**Flatten** the dough* with a *rolling pin*, make it 1 cm deep.

-**Use** a *cooking cutter* to make round scones.

-**Brush** the top with beaten **egg**.

-**Place** the scones on the *cooking tray*.

-**Bake** for 10 minutes.

-When baked, **cut** in half and **spread butter** and **jam** in the middle.



*dough : pâte

Verbs : **mix** : mélanger
sieve through [si :v θrou]:
 passer au tamis
cut : couper
add : ajouter
rub in : pétrir
stir in [sterin]: ajouter en
 mélangeant
scatter : disperser
flatten : aplatir
use : utiliser
brush : passer le pinceau
bake : faire cuire