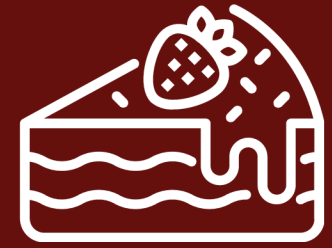


Children's Day India



BIG BAKE SALE



Simple Scones

Scones are a delightful treat, offering a perfect balance of buttery richness and tender crumb. Whether enjoyed plain or with jam and cream, they make any moment special and comforting.

Ingredients

- 2 cups (250g) all-purpose flour
- 1/4 cup (50g) sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/2 cup (115g) cold, cubed butter
- 2/3 cup (160ml) milk or cream
- 1 large egg
- 1 tsp vanilla extract

Instructions

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a bowl, mix flour, sugar, baking powder, and salt. Cut in butter until the mixture resembles coarse crumbs.
3. Whisk milk, egg, and vanilla (if using). Add to dry ingredients and stir until just combined.
4. On a floured surface, shape dough into a 1-inch-thick circle. Cut into wedges or rounds.
5. Place on the baking sheet, brush with milk, and bake for 12-15 minutes until golden.
6. Cool slightly before serving.
7. Enjoy your scones with clotted cream or jam!



Contact Information

- ✉ admin@ciniaustralia.org
- 📍 PO Box 8358 Angelo St, South Perth, 6151
- 🌐 www.ciniaustralia.org/donate
- 📄 ABN: 50 142 493 570, WA Charities: 21143

