🥐 Scones

Culinary 1 · Unit 3 · Level 1 picture recipe card



Name: _____

🧺 Get your food. Check ☐ each one.

- ☐ 🌾 **3 c** flour
- ☐ 🍬 **½ c** sugar
- ☐ 🫧 **5 tsp** baking powder
- ☐ 🧂 **½ tsp** salt
- ☐ 🧈 **¾ c** cold butter
- ☐ 🥛 **1 c** milk
- ☐ 🥚 **1** egg
- ☐ 🍚 **1½ c** powdered sugar (glaze)
- ☐ 🧈 **1 Tbsp** butter (glaze)
- ☐ 🌿 **¼ tsp** vanilla (glaze)
- ☐ 🥛 **2½ Tbsp** milk (glaze)
- ☐ 🧂 **⅛ tsp** salt (glaze)

🧰 Get your tools.

- ☐ 🥣 2 bowls
- ☐ 🍴 pastry blender
- ☐ 🥄 cups + spoons
- ☐ 🍪 baking sheet
- ☐ 🧤 oven mitts

📸 Take a photo ☐ ⭐ How did I do? Circle one.

😀 🙂 😕

👩‍🍳 Do one box at a time. Check ☐ it.

1.  Oven **400°F**. ☐
2.  **Wash** hands. ☐
3.  Big bowl: **flour, sugar, baking powder, salt**. ☐
4.  **Cut in** the butter. Small peas! ☐
5.  Small bowl: **milk + egg**. Stir. ☐
6.  Pour in. Mix **a little**. ☐
7.  **Knead** 5 times. ☐
8.  Pat a circle. Cut **8** pieces. ☐
9.  Bake **15 minutes**. Golden! ☐
10.  Glaze: stir **glaze food** smooth. Drizzle. ☐
11.  **Clean** up. ☐

💡 *A para melts the glaze butter (20 seconds in the microwave).*