



# Danish and Scottish scones



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# Ingredients



225g white self-raising flour  
or a mixture of 125g white self-raising flour and 100g wholemeal self-raising flour

5ml spoon baking powder

50g butter or margarine

## **For Danish scones:**

1 small eating apple

5ml spoon mixed spice

50g sultanas

75ml semi-skimmed milk

## **For Scottish scones:**

50g canned kipper (or mackerel) fillets

2 spring onions

1 lemon

25g cheddar cheese (optional)

75ml semi-skimmed milk

A little milk for glazing for both scones

Makes 12 scones

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# Equipment

- 2 mixing bowls
- Sieve
- Scales
- Measuring spoons
- Measuring jug
- Flour dredger
- Plate
- Palette knife
- 2 small bowls
- Pastry brush
- Fork
- Vegetable knife
- Chopping board
- Grater
- Baking tray
- Trivet
- Oven gloves
- Cooling rack



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# Getting started



1. Preheat the oven to 220°C or Gas Mark 8.



2. Sieve the flour and baking powder into a mixing bowl.

3. Add the butter or margarine and rub in with the fingertips until the mixture looks like fine breadcrumbs.



4. You are going to make 2 different types of scone so divide the mixture equally into two bowls (approximately 140g each).



# Make the Danish scones



For the Danish scones.

5. Grate the apple.



6. Stir the apple, mixed spice and the sultanas into one half of the rubbed in mixture.



7. Add the milk, a little at a time and mix to a soft dough with a palette knife. The dough should be soft, not sticky.



8. Put the dough on a floured surface.

9. Shape into a round approximately 2cm thick.



## Finishing off



10. Place the scone onto the baking tray.



11. Cut into sixths and move each slightly apart to allow them to expand and rise when cooking.



12. Glaze with milk.



# Make the Scottish scones



For the Scottish scones.  
13. Grate the zest off the lemon.



14. Remove the skin from the kipper fillet. Use a fork to mash the kipper finely.



15. Top and tail the spring onions and slice finely.





## Mixing and finishing



16. Stir the mashed kipper, chopped onions and the lemon zest to the other half of the rubbed in mixture.



17. Add the milk a little at a time and mix to a soft dough with a palette knife. The dough should be soft, not sticky.



18. Place the dough on a floured surface.

19. Shape into a round approx 2cm thick.

20. Place the scone onto the baking tray.

21. Cut into sixths and move each slightly apart to allow them to expand and rise when cooking. Sprinkle with grated cheese (optional).





# Bake both types of scones



22. Bake in the centre of the oven for 10 minutes until well risen and golden brown.



23. Use oven gloves to remove the cooked scones from the oven.



24. Place on a cooling rack, leave to cool and then serve.

Take care the baking tray is hot.