

Section O – Children’s Recipes

Scones

- 2 cups self-raising flour
- Pinch salt
- 2 teaspoon butter
- Nearly 1 cup milk

Preheat oven to 180° C.

Sift flour and salt.

Add butter and rub into flour

Add sufficient milk to make a soft dough.

Turn on to a floured board.

Knead very slightly.

Roll out 2 cm (3/4 in.) thick.

Cut into shapes.

Put on hot, floured tin.

Bake for 7 to 10 minutes in very hot oven.

Scones may be glazed by brushing over with milk before putting into oven.



Salt Dough

- 1 ½ cups plain flour
- ½ cup fine table salt
- 1 tablespoon vegetable oil
- 2/3 cup chilled water

Preheat oven to 120° C.

Line 2 baking trays with baking paper.

Mix flour and salt in a bowl. Make a well in the centre.

Pour in oil. Gradually add water, stirring mixture with a wooden spoon until combined.

Turn dough onto a lightly floured surface.

Knead to make a smooth ball then create item. Place item on trays and bake for 2 ½ hours or until firm and dry. Cool on wire rack.

Example: Christmas hanging items. Roll dough out between 2 sheets baking paper until 7mm thick, use shaped cutters to cut and skewer to make a hole at the top. After cooked and cooled use acrylic paint to paint item while wet can sprinkle with glitter.

Thread ribbon to hang.

