

Let's have tea time!

Scones are typical tea time pastries in Great Britain. Usually they are served with jam, clotted cream and a cup of tea.

- ① Have a look on the recipe! Unfortunately there are some ingredients missing and the steps are jumbled up. Fill in the gaps and bring the recipe back into the right order!

Ingredients:

350g (Mehl) - ¼ tsp (Salz) - 1 tsp

(Backpulver) - 85g (Butter), cut into cubes - 3 tbsp (Zucker) -

175ml (Milch) - 1 tsp (Vanille) - squeeze lemon juice - beaten

(geschlagenes Ei)

(servieren) with (Marmelade) and clotted cream (Schlagrahm)

Enjoy!

Put the recipe in the right order! (1-11)

- ☐ Take a round cutter or glass (5cm) and dip it into some flour. Plunge (stürzen) into the dough, repeat until you have four scones.
- ☐ Add 1 tsp vanilla to the milk and a squeeze of lemon juice, then set aside for a moment.
- ☐ First, preheat the oven to 220 °C.
- ☐ Bake for 10 mins until golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.
- ☐ Put some flour onto the table and tip the dough out. Fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep.
- ☐ Put a baking sheet in the oven, while the milk gets cold.
- ☐ Make a hole in the dry mix (flour etc.), then add the liquid and combine it quickly. (It will seem pretty wet at first)
- ☐ At last, brush the tops with a beaten egg, then carefully place onto the hot baking tray.
- ☐ Tip 350g flour into a large bowl with ¼ tsp salt and 1 tsp baking powder, then mix.
- ☐ Add 85g butter cubes, then rub in with your fingers until the mix looks like fine crumbs (Streusel). Then stir in (einrühren) 3 tbsp sugar.
- ☐ Put 175ml milk into a pot and heat for about 30 secs until warm, but not hot.