

Sweet Potato Scones

Season: Winter

Type: Side

Serves: 32 tastings

From the garden: Sweet potato



Class focus: Rubbing the butter into the flour

Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Measuring cups Measuring spoons Grater x 2 Chopping boards and knives Baking paper Baking tray x 2 Serving plate x 5 Kitchen tong x 5	5 cups self-raising flour 1 teaspoon salt 1 tablespoon sugar 125g butter (cubed – 2cm) 1 cup grated cheese 1 teaspoon dried thyme 3 sweet potatoes (skin-on, roughly grated) 2 cups milk

What to do:

1. Heat oven to 180C.
2. Wash the sweet potatoes.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 4 ingredients in a large mixing bowl, rub in with fingers until it looks like crumbs.
5. Stir in the next 3 ingredients.
6. Then add the milk.
7. Stir with a wooden spoon until mixture comes together to form a dough.
8. Sprinkle 1 tablespoon of self-raising flour on the bench.
9. Pour the dough onto the lightly floured bench and divide dough into 8 portions.
10. Using your hands, flatten and shape each dough into a square and about 2 cm thick.
11. Cut each dough into 4 squares and place on lined baking trays.
12. You should get 32 square scones in total.
13. Bake for 12 minutes or until lightly browned.
14. Serve into 5 large serving plates with a kitchen tong in each.

For vegan or dairy intolerance option:

Use Nuttelex & soy milk.

Make the scones without cheese.

For gluten free option:

Use gluten free self-raising flour.

Interesting terms:

Interesting techniques: Rubbing the butter into the flour