

The Scone Zone



Hello again, everyone!

Today, Ching Ching and I made some cheese scones. It was a little bit like making our bread, but much quicker. One difference was that instead of using 'strong' flour, we used self-raising flour. We still needed a sieve to get the lumps out, though.



1. First of all, we washed our hands and paws, just like when we were making bread.
2. We sieved two cups of the flour into a bowl, and then rubbed 30 grams of butter into the flour with our finger tips (and paw tips.)
3. Another new ingredient was cheese. We grated and added half a cup to the mixture.