



"Whatever you do, work at it with all your heart"

Colossians 3:23



Scone Making

Year 5
Autumn 1

Key Knowledge:

To know that:

- ▶ **We use our fingertips (a cooler part of our hands) to rub butter into flour.**
- ▶ **We mix or combine ingredients of a similar texture first before adding ingredients of a different texture.**
- ▶ **We add the liquid a little at a time when combining with other ingredients.**
- ▶ Ingredients must be kept in the appropriate conditions otherwise our food will become contaminated (particularly ingredients for scones that need to be kept refrigerated).
- ▶ Accurate weighing and measuring is needed to make a successful recipe We must preheat an oven so that we are cooking at the correct temperature all the time (otherwise it may not cook correctly or will take longer)
- ▶ Brushing the top of the uncooked scone e.g. with milk will change the appearance
- ▶ Using a cooling rack to cool the scone before putting it in a container means that it does not steam and go damp.

Key Vocabulary:

Recipe: a list of ingredients and instructions for making a food dish.

Scone: a small cake made from flour and fat, usually eaten with butter.

Design brief: a set of instructions for a project outlining its purpose.

Hygiene: maintaining health and preventing disease, especially through cleanliness.

Method: a particular way of doing something.

Design: a plan or outline showing how something is to be built or carried out, or the way that something is put together.

Sieve (verb): to put flour through a sieve to remove all of the lumps.

Cooling rack: a rack used to place biscuits to cool down once they have come out of the oven.

Mixing bowl: the bowl used to mix all your ingredients together before baking in the oven.

Flour dredger: a container used to hold and sprinkle flour.

Palette knife: a very wide, flat knife that is used to smooth over mixture or can be used like a spatula to remove biscuits from a tray

Baking parchment: sometimes called grease-proof paper.

Paper that is used to line the baking tray before your biscuits go in the oven

