

## Baking Fun - Scone Recipe!

I'd like to let you in on my secret ingredient... believe it or not, I use numbers to perfect all my bakes! That's right, maths is the magic ingredient that helped me win Bake Off.

You can join in the baking fun by watching Peter's accompanying video, and share your bakes with Peter on Instagram @peter\_bakes.

### Ingredients

Scones:

- 250g (9oz) self-raising flour
- 30g (1oz) caster sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 35g (1¼oz) butter
- 1 egg
- 75ml (⅓ cup) milk

Egg wash:

- 1egg yolk
- Pinch salt
- Pinch sugar



### Method

1. Preheat the oven to 190C fan (410F/gas 6). Line two baking trays with baking paper.
2. Mix the flour, sugar, baking powder and salt in a bowl. Rub in the butter with your fingertips until no large clumps of butter remain.
3. Whisk the egg with the milk and add to the dry ingredients. Stir together with a table knife until beginning to form into a dough. Lightly knead the dough a couple of times until the mixture is fully combined.
4. Turn the dough out onto a well-floured surface. Roll out to a depth of just under 3cm (1"). Rub the edge of a round cutter approx. 5cm (2") in diameter with flour and cut straight down on the dough. Transfer the scones to the baking trays. Gently knead together the offcuts, re-roll and cut out more scones until you have used all the dough.
5. Mix the egg yolk with a pinch of salt and sugar to make an egg wash. Brush the tops of the scones with the egg wash before baking for 12-15 minutes.
6. Serve warm with clotted cream and jam!



**Peter Sawkins**  
Winner of the Great British Bake Off 2020  
National Numeracy Ambassador



## Baking Fun - Scone Recipe!

Peter's bake-along activity will get you **having fun** in the kitchen, whilst leaving you **feeling more positive** about using numbers in everyday activities, like baking.

If you're baking as a family or group, use these talking points to get you thinking about numbers while you bake.



**Peter Sawkins**  
Winner of the Great British Bake Off 2020  
National Numeracy Ambassador

### With children under 7 you can talk about...

- Which ingredients are there 'more of', 'less of' or 'the same as'?
- What might happen if you get the amounts wrong?
- What shape baking tin did you use?
- What shape are the scones?
- Which scone is the smallest?
- If six people are sharing the scones, how many would they get each?

### With older children you could also talk about...

- The cost of the ingredients
- What would it cost to double your recipe?
- Would the total price double? Why/why not?

### With children aged 7+ you can talk about...

- Talk about the abbreviations in the recipe – what does 'g' mean? What does 'oz' mean?
- What is the difference between 'tsp' and 'tbsp' and would it make a difference if you got them muddled up?
- How much does the whole packet of butter weigh?
- How many grams are in a kilogram?
- We have to bake the scones for a quarter of an hour. How many minutes is that? How can we make sure we take them out at the right time? What can we do with quarter of an hour while we wait?



See all of our **FREE** resources and activities at [nationalnumeracy.org.uk/numeracyday](https://nationalnumeracy.org.uk/numeracyday).

