



Kindness Recipe

# 'Kalle's' Chocolate Chips Scones



Contributed by students of  
Serangoon Garden  
Secondary School





## **Ingredients for Kindsville's Chocolate Chip Scones**

**100 g plain flour**

**2 level tsp of baking powder**

**50 g salted butter, chilled**

**2 tsps of chocolate chips**

**40 ml full cream milk**

**½ egg, beaten for glazing**



# Equipment required

**1 pastry brush**

**1 oven**

**1 rolling pin**

**1 pastry board**

**1 mixing bowl**

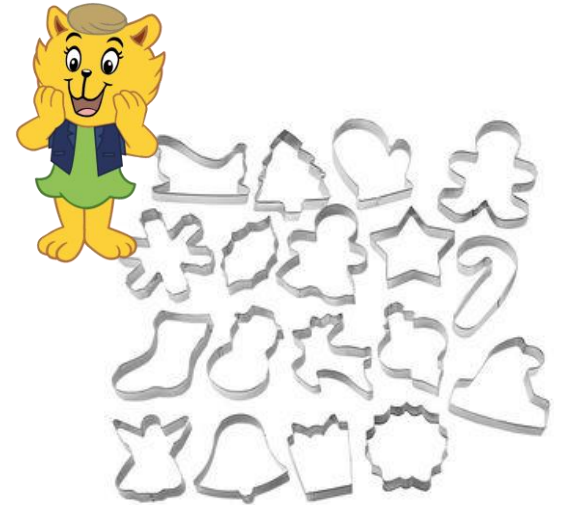
**Cookie Cutters**

**1 cooling rack**

**1 baking tray**

**1 sieve**

**1 palette knife**





**Makes approx. 1 serving**

**Time: 40 minutes**

**Before you start:** Pre-heat oven to 180 degrees celsius

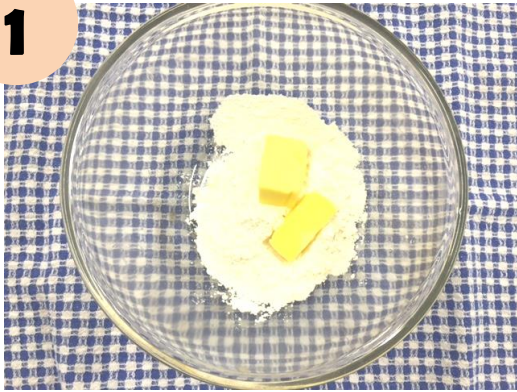
**Gather all necessary equipment and ingredients**

- 1. Upon sifting the flour and baking powder, add chilled butter.**
- 2. Using a palette knife, cut the butter into cubes.**
- 3. Rub the butter into the flour until the mixture resembles breadcrumbs.**
- 4. Add milk to the mixture to obtain soft dough.**
- 5. Knead lightly with your fingertips until dough is smooth. Roll out the dough to a thickness of about 1 cm on a pastry board.**
- 6. Using cookie cutters, cut out various shapes and place them on the baking tray.**
- 7. Add chocolate chips to the dough and glaze the top of the scones with beaten egg.**
- 8. Bake the scones on top shelf of the oven for 10 – 15 minutes.**
- 9. Cool the scones on cooling rack before serving.**



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Recipe, photo and ideas are contributed by Nutrition Food Science Department (NFS) and Secondary 2 classes'2015

by



**Serangoon Garden Secondary School**

**In collaboration with**

