



BABY SCONES RECIPE

FROM
AROUND 7
MONTHS

MAKES
16

Scones are one of the easiest things you can bake at home - no fancy equipment or ingredients needed! They offer a soft, fluffy texture and make a great base for you to add lots of different, new flavours to.

These baby-led weaning favourites can be enjoyed with fruit or made with a savoury twist, perfect for budding foodies and the rest of the family!

WHAT YOU NEED

- 300g self-raising flour
- 1tsp baking powder
- 100g unsalted butter, cut into cubes
- 200ml milk or milk alternative
- **Optional:** handful of sultanas or any other dried fruit
- **For savoury scones:** add grated cheese and spring onions

WHAT TO DO

1. Preheat the oven to 200°C and prepare two baking trays by lining them with parchment.
2. Mix the flour and baking powder in a bowl. With your fingertips, rub in the cubes of butter until the mixture resembles breadcrumbs. If including additional ingredients, do so at this point.
3. Slowly mix in the milk until you have a soft dough. Knead for a minute or two until the dough is smooth, and turn it out onto a floured surface.
4. Roll out the dough to a 2-3cm thickness and cut out rounds with a 5cm cutter. You could also use different shaped cutters to entice little foodies with more exciting shapes.
5. Transfer the scones onto the baking sheets and cook for 15 minutes until golden.
6. Serve with natural yoghurt if desired.