



Hospitality and Catering

Producing sponge cakes and scones

Lesson 5

Become competent in preparing, baking and serving sponge cakes for the hospitality and catering industry.





Basic scone recipe

- 350g self-raising flour, plus more for dusting
- $\frac{1}{4}$ tsp salt
- 1 tsp baking powder
- 85g butter, cut into cubes
- 3 tbsp caster sugar
- 175ml milk





'mise en place'

Weigh everything separately and turn the oven on.





Sieveing

Sieve all the dry ingredients together into a bowl.

Scones use baking powder in the self raising flour as the raising agent.

No eggs are used for raising.





Diced cold butter

Using cold butter cubes allows for a good 'crumb' after mixing with the flour.

Place the butter into the flour and use your hands or a slow setting on an electric mixer for the next stage.





Rubbing in

With our finger we rub in the butter to the flour.

Hard butter makes this easier and we get large lumps.

Continue to 'rub in' until we have fine crumbs.





Combining

Add the remaining milk, sugar and slowly combine together until it is a smooth dough.

Do not over mix as this will stop the scones from rising.





Rolling

Using flour to 'dust' the bench and the dough to prevent sticking.

Gently roll the dough until it is the correct thickness.

Scones can be 4-6cm thick.





Cutting

Using a knife to cut even portions or a cutter for a specific shapes.

Combine and roll any left-over dough.





Bake

Place onto a grease tray, bake until risen and springy to touch.

Once cooked place onto a cooling rack with a palette knife.

Scones should have a slightly crisp shell, with a moist inside.





Revision Activity 5

What does the term
'rubbing in' mean when
making scones?