Rainbow Scones



300g plain flour 70g butter

50 grams sugar 1 tablespoon sprinkles

Pinch of salt 1 egg

1 teaspoon baking powder 1 teaspoon vanilla extract

100ml milk

Steps

1. Weigh out flour and butter make breadcrumbs with finger tips.
2. Mix in weighed out sugar, salt, baking powder, sprinkles and vanilla extract.
3. Crack egg into mixture and mix.
4. Measure out 100ml of milk and mix into to mixture.
5. Roughly mix together in bowl and then put on floured surface.
6. Lightly knead dough add more flour if needed.
7. Take pieces out and roughly make 10 round shapes for scones.
8. Put on floured baking tray.
9. Bake in oven for about 20mins or until golden brown at 200 degrees.