

Rhubarb and White Chocolate Scones

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: Rhubarb



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking paper Baking tray x 3 Serving plate x 5	4 cups self-raising flour 6 tablespoons sugar ½ teaspoons salt 1⅓ cups white chocolate chips 5 rhubarb stalks (finely chopped) 1⅓ cups cream 1⅓ cups lemonade

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix the first **5 ingredients** in a large mixing bowl.
4. Add cream and lemonade, stir until mixture just combines.
5. Drop heaping tablespoons of mixture on the lined baking trays.
6. Bake in the oven for 15 minutes or until golden.
7. Serve into 5 serving plates.

Interesting terms:

Interesting techniques: Scooping and dropping the scone mixture onto baking trays, chopping rhubarb, building array to fit 12 scones in 1 tray (ans: 4 by 3 scones in 1 tray)

Numeracy question: 1 cup of flour weighs 150g, your recipe uses 4 cups of flour, how many grams of flour would that be?