THE J.M. SMUCKER Co

Jammy Scones

Prep Time	Cook Time	Serves	Difficulty
15 mins	16 mins	12	N/A

Ingredients

- **Scones:**
- 3 1/2 cups (875 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) granulated sugar
- 2 tbsp (30 mL) baking powder
- 1/2 tsp (2 mL) salt
- 2 tbsp (30 mL) grated lemon zest
- 1 cup (250 mL) All Vegetable Shortening, cold, cut into small pieces
- 1 cup (265 mL) cold **Carnation®** Fat Free Evaporated Skim Milk
- 2 eggs
- 1 jar (250 mL) **Smucker's®** Pure Strawberry Jam
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 2 tbsp (30 mL) lemon juice

Directions

Step 1:

Preheat oven to 450°F (220°C). Line a baking sheet with parchment paper.

Step 2:

Scones: Combine, in a large bowl, flour, sugar, baking powder and salt. Add lemon zest. Cut in shortening with pastry blender or fingers until mixture resembles coarse crumbs.

Teach your kids about fractions. Make an experiment by having them measure 1 cup into a container and then measure three 1/3 cups into a separate container. Does it equal the same amount?

Step 3:

Combine, in a medium bowl, milk and eggs. Add to flour mixture. Gather together into a ball and knead everything gently together. Do not over mix.

Let your kids knead the dough with their clean hands - no equipment necessary! They'll love feeling the texture between their fingers.

Step 4:

Pat, on a lightly floured surface, dough out until it is approximately 3/4" (2 cm) thick. Cut into 2" (5 cm) rounds. Gather up scraps and repeat with remaining dough.

Have your kids pick their favourite cookie cutters and try making stars, hearts, triangles or anything they'd like! They could also use their hands to shape mini-sized scones.

Step 5:

Place on prepared baking sheet. Press centres down gently with a tablespoon to make a depressed area to hold the jam. Spoon 1 tbsp (15 mL) jam into centres.

Step 6:

Bake in preheated oven, 16 minutes, until lightly golden.

While the scones are baking, have your kids make different coloured icing. Just add a few drops of food colouring to the glaze and drizzle away!

Step 7:

Glaze: Combine, in a small bowl, icing sugar and lemon juice. Drizzle over scones when they come out of the oven and then again 10 minutes later.

Images

