

Objective

By the end of this lesson, you will be able to make and compare two different scone recipes; one using lemonade with no milk and one using milk with no lemonade.

Materials and Prep

- Self-rising flour
- Lemonade
- Milk
- Sugar
- Butter
- Bowl
- Baking tray
- Oven
- Measuring cups and spoons

Prior to the lesson, ensure you have all the materials listed above and have preheated the oven to the required temperature.

Activities

1. **Recipe Preparation:** Gather all the ingredients and equipment needed to make both scone recipes.
2. **Making the Scones:** Follow the instructions for each recipe carefully, noting the differences in ingredients and process.
3. **Baking:** Place the scones in the oven and wait for them to bake to perfection.
4. **Taste Test:** Once the scones are ready, taste each one and compare the flavors and textures.

Talking Points

- **Lemonade Scones:** "Lemonade is used in this recipe to add a unique flavor and a touch of sweetness to the scones."
- **Milk Scones:** "Milk is a common ingredient in scones that helps create a rich and tender texture."
- **Chemical Reactions:** "When baking, the ingredients in the scones react to heat, causing them to rise and become fluffy."
- **Texture Comparison:** "Notice how the scones made with lemonade are lighter and have a slightly tangy taste, while the milk scones are creamier and more traditional."
- **Personal Preference:** "Which scone recipe do you prefer? Consider why you like one over the other and how you might customize the recipes to suit your taste."