

SCONES

IS A TRADITIONAL
BRITISH BAKED GOOD,
POPULAR IN THE UK AND
IRELAND.IT IS USUALLY
MADE OF EITHER
WHEAT FLOUR OR
OATMEAL WITH
BAKING POWDER
AS A LEAVING AGENT
AND BAKED ON
SHEET PANS

CAKES

THIS CAKE MIXING
METHOD IS A CLASSIC
AND THE MOST COMMOM.
THE CREAMING METHODS
STARTS WITH BEATING THE
BUTTER AND SUGAR TOGETHER
UNTIL THEY'RE LIGHTENED
IN COLOR AND FLUFFY. EGGS
ARE BEATEN IN ONE AT A
TIME. THE CREAMING
METHODS THEN ADDS THE DRY
AND LIQUID INGREDIENTS
ALTERNATELY TO THE
BUTTER MIXTURE

MUFFINS

THEY REQUIRE BASIC
INGREDIENTS YOU
PROBABLY ALREADY
HAVE IN YOUR KITCHEN;
FLOUR, SUGAR, BAKING
POWDER, SALT, MILK,
BUTTER AND EGGS.
IF YOU HAVE VANILLA
EXTRAXCT, YOU CAN ALSO
ADD THAT TO YOUR MUFFINS
BUT ITS NOT NECESSARY