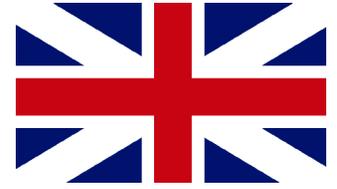


Scones

Yields 12



Great Britain

Ingredients

2 cups all-purpose flour
¼ cup sugar
1 tablespoon baking powder
¼ teaspoon salt
1¼ cup heavy cream (plus extra, as needed)
2 tablespoons cream or milk
2 tablespoons sanding or granulated sugar

Directions

Preheat oven to 425° F. In a medium bowl, whisk together flour, sugar, baking powder and salt. Make a well in the center and pour in heavy cream, folding gently with a rubber spatula until it comes together into a shaggy dough. If mixture is too dry, add more cream 1 tablespoon at a time.

Turn dough onto a lightly floured surface, and divide in half. Gently pat each half into a round disk about a half inch thick (do not knead). Cover with a towel and let rest for 5 minutes.

Using a knife or bench scraper, divide each round into 6 wedges and arrange on a parchment-lined baking sheet. Brush tops with cream and sprinkle with sugar. Bake 11-14 minutes or until puffed and golden-brown underneath.

For variations, add any of the following to flour: ½ cup of raisins or other dried fruit; mini chocolate chips; chopped crystallized ginger; one teaspoon grated citrus zest or ground spices (i.e. cinnamon).

Raspberry Jam

Ingredients

8 ounces sugar
1 teaspoon pectin
14 ounces fresh or frozen raspberries

Directions

In a bowl, combine sugar and pectin. Add raspberries to a saucepan and bring to a boil, then add sugar and boil for 3-4 minutes.

England is famous for having a queen – Elizabeth! Did the Jewish people ever have kings and queens?

1. King Saul – first king of Israel
2. King David – second king of Israel, famous for making Jerusalem its capital
3. King Solomon – third king of Israel, famous for building the second Temple in Jerusalem
4. King Ahashverosh and Queen Esther – ruled over the land of Shushan (now Persia), which we learned in the Purim story

Visit bostonjcc.org/discoveryclub for more recipes and activities!

Recipe courtesy of Chef Melissa Lee – *Cooking Beautiful Lee* (cookingbeautifullee.com). Chef Melissa Lee, a JCC Discovery Club instructor, is a former journalist and a graduate of the Cambridge School of Culinary Arts. She has worked at Flour Bakery, Farmstead Table and Ming Tsai's Blue Ginger. Chef Melissa has taught at numerous culinary schools and community education centers in the Boston area.