

WORDSEARCH

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 L B G H R J V C S Q X L R P
 A L Y T N H I W B R U X Y K
 R I R N E W G R A N G E X O
 N N X B Y M R Q P U E H D Z
 E Z F G S L M T R E C W Q X
 Y O X A T L A N T I C W A Y
 E O E S O X T P G N C V Q A
 P H O E N I X P A R K S D B
 X M Y X E P Q A D N T V B M
 S D N A L S I G I L L E K S

FIND THESE IRISH LANDMARKS

DUBLIN CASTLE
 BLARNEY STONE
 KERRY
 ATLANTIC WAY
 DUBLIN ZOO
 KILLARNEY
 PHOENIX PARK
 NEWGRANGE
 SKELLIG ISLANDS

RECIPE

TRADITIONAL IRISH SCONES

450g plain flour,
 some extra for dusting
 1 tsp salt
 1 tsp bicarbonate of soda
 1 tsp caster sugar
 25g chilled & diced Butter 500g
 225ml (8fl oz)/(1 cup) buttermilk
 1 egg, beaten
 Strawberry jam and cream
 to serve.

BAKING INSTRUCTIONS

1. Preheat your oven to 220°C. 
2. Sift flour, salt and bicarbonate of soda into bowl. 
3. Stir in sugar and rub butter in until it resembles breadcrumbs. 
4. Pour buttermilk and egg into mixture. Stir in liquid until it's soft not sticky.
5. Roll dough out onto dusted surface. Use cutters to make scone shapes. 
6. Line a baking tray baking sheet and bake for 15 minutes until golden brown.
7. Leave to cool for at least ten minutes on a wire rack.
8. Serve up with butter, cream and jam. 