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The perfect after-supper pud served with fruit salad. Children love to do the flipping and watch the drop scones magically change their form. Ensure that they use giant oven gloves so that they don't get hit by any stray spits of fat, and make sure someone is there to hold the pan.

# CHOCOLATE DROP SCONES

Preparation time: 15 minutes

Cooking time: 20 minutes

Use: heavy-based frying pan and spatula

Makes: 18-20

- 100g (3 1/2 oz) self-raising flour
- 1 teaspoon baking powder
- 3 tablespoons caster sugar
- 4 tablespoons cocoa powder
- 1 large egg
- 150ml (1/4 pint) milk
- 100g (3 1/2 oz) unsalted butter
- Grated zest of 1 orange or  
teaspoon grated fresh ginger (optional)

Sift the flour, baking powder, sugar and cocoa into a large bowl. Make a well in the centre and drop in the egg. Beat the egg, gradually drawing in the flour. Gradually add the milk a little at a time, slowly mixing the ingredients to form a smooth batter the consistency of thick pouring cream. Keep your actions gentle otherwise the drop scones will be tough.

Stir in one of the optional flavourings if you wish.

Melt the butter in the frying pan over a low heat and then pour it into a jug.

Test the temperature by cooking one drop scone first and then pour about a soup-spoonful of the batter into the pan, cooking three drop scones at a time. Leave lots of space between them so that they don't join up.

Cook until a few bubbles appear on the surface and burst, then flip them, leaving them to cook on the other side for about 1 minute.

Add more melted butter to the pan between batches and ensure it covers the surface fully before cooking the next batch.

Serve immediately with butter, chocolate spread, sprinkled with sugar and a squeeze of lemon juice or jam and a dollop of cream.

HINT: To reheat, wrap in layers of aluminium foil and place in a warm oven for a few minutes.



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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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