



JESSICA CARROLL - TRULY SCRUMPYIOUS



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Jessica's Fruit scones.

225g self-raising flour.
40g butter or margarine at room temp.
150ml $\frac{1}{4}$ pint milk
 $1\frac{1}{2}$ tablespoons caster sugar.
Currants
Pinch salt.
Little extra flour.
Pre-heat oven to 220°C / 425°F / Gas 7.
Greased Baking Sheet.

Sift flour into bowl, rub butter in using fingertips.
Stir in sugar and salt and currants.
Take knife and use to mix in milk little by little.
Flour hands and knead to soft dough.
Put on floured pastry board and roll to 2cm thick.
Cut with pastry cutter.
Place on tray. Dust with flour.
Bake 12-15 mins.

at: www.spotlightcd.com/interactive/cv/951989732847



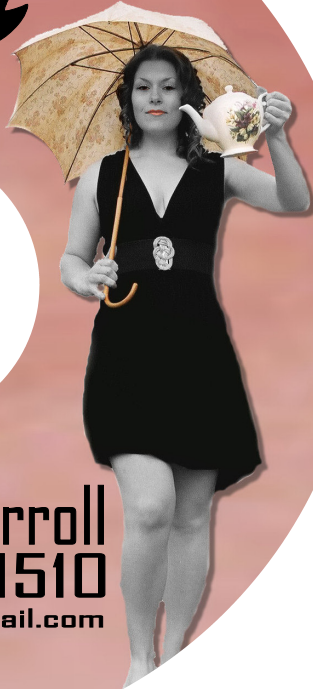
Jessica CARROLL

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I'm naturally RP but can do lots of accents to native standard including Heightened RP, Cockney, Southern Irish, Northern Irish, Liverpudlian, Norfolk, West Country, Yorkshire, Lancashire, Standard US, Californian, Australian.

Full CV available

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