

Connect with your Neighbours

Good neighbours make Great neighbourhoods. Being a part of a community can help you in an emergency.

Did you know? People who know their neighbours are more likely to respond and recover better in emergencies like fire, flood, storm and heatwave.

My Name is: _____

I live:

- next door _____
- over the road _____
- up the street at _____

Contact me/us:

Phone _____
Email _____

We are also good for:

- putting out the bins
- collecting mail
- watering the garden
- feeding pet
- cups of sugar
- a chat

Central Coast Council

Connected Communities are more resilient communities

Neighbourly Score Recipe

Ingredients

Plain flour, for dusting
3 cups self-raising flour
80g butter, chilled
and cubed
1-1 1/4 cups milk
Jam, to serve
Whipped cream, to serve



- Method:**
- Step 1 -** Preheat oven to 200°C. Sift self-raising flour into a large bowl.
 - Step 2 -** Using your fingertips, rub butter into flour until mixture resembles breadcrumbs.
 - Step 3 -** Make a well in the centre. Add 1 cup of milk. Mix with a flat-bladed knife until mixture forms a soft dough, adding more milk if required. Turn onto a lightly floured surface. Knead gently until smooth (don't knead dough too much or scones will be tough).
 - Step 4 -** Lightly dust a flat baking tray with plain flour.
 - Step 5 -** Pat dough into a 2cm-thick round. Using a 5cm (diameter) round cutter, cut out 12 rounds. Press dough together and cut out remaining 4 rounds. Place scones onto prepared baking tray, 1cm apart. Sprinkle tops with a little plain flour. Bake for 20 to 25 minutes or until golden and well risen. Transfer to a wire rack.
- Serve warm with jam and cream.**

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