


Savoury Scones

Serves: 8

Prep time: 15 minutes

Cook time: 25 minutes

 ¾ serve per portion

Ingredients

3 cups self-raising flour
3 cups grated cheese
⅓ cup sundried tomato strips, diced
1 cup fresh spinach leaves, finely chopped
1 red onion, diced
2 teaspoons mustard powder
2 teaspoons curry powder
1 teaspoon cayenne pepper
Salt and pepper to taste
2 cups milk (or less)

Method

PREHEAT oven to 200°C (or 180°C fan forced) and grease or line an oven tray with baking paper.
ADD dry ingredients to a bowl and mix together with a knife, then make a well in the centre.
ADD the milk until combined into a ball (don't add all of the milk at once in case the mixture is too wet. If so, add more flour).
TURN mixture onto a floured board (or floured baking paper) and roll into a 5cm diameter roll.
CUT with a floured knife into 5cm rounds (this will give a generous sized scone). You should get around 8 scones.
PLACE onto prepared oven tray and bake in oven for 25 minutes or until the bottom of scones is nicely browned.



Everyday Food

Recipe courtesy of Debbie Ives, Beerwah Branch