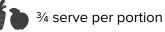
Savoury Scones

Serves: 8 Prep time: 15 minutes Cook time: 25 minutes



Ingredients

3 cups self-raising flour
3 cups grated cheese
¹/₃ 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)



Everyday Food

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.

Recipe courtesy of Debbie Ives, Beerwah Branch

