



## CHEESE & SPRING ONION SCONES

<i>Ingredients</i>	<i>Equipment</i>
<b>3 Cups Self Raising Flour/Gluten Free</b>	<b>Large Mixing Bowl</b>
<b>½ Teaspoon Salt</b>	<b>Spoon Measures</b>
<b>45 Grams Butter/Nuttelex</b>	<b>Cup Measures</b>
<b>80 Grams Tasty Cheese/Bio Cheese Dairy Free*</b>	<b>Chopping Board</b>
<b>1 ¼ Cups Milk/Soy Milk*</b>	<b>Knives</b>
<b>4 Spring Onions</b>	<b>Grater</b>
	<b>Table Knife (optional)</b>
	<b>Scone Cutter</b>
	<b>Lined baking tray</b>

\*Refer to product list on the CPS website

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Sift flour and salt into the large mixing bowl**
- 4. Cut butter into small pieces. Rub butter into flour with tips of fingers until it resembles breadcrumbs**
- 5. Top and tail the spring onions and slice finely**
- 6. Grate the cheese**
- 7. Make a well in the centre of the flour and pour in milk, add silver beet and cheese**
- 8. Mix with the table knife to form a soft dough**
- 9. Place on a floured surface and knead lightly**

- 10. Pat dough down until it is approximately 2cm thick**
- 11. Cut out scones using the scone cutter**
- 12. Place on a lined baking tray close together**
- 13. Bake in a 220° for 15-20 minutes**