

Savoury scones

Makes: 12

Prep time: 15 mins

Cooking time: 20 mins



Ingredients

1½ cups self-raising wholemeal flour
1½ cups self-raising flour
3 tbsp cold margarine
1 cup reduced-fat tasty cheese, grated
½ small red capsicum, finely chopped
2 cups baby spinach leaves, finely chopped
125g can reduced-salt corn kernels, drained
½ small red onion, finely chopped
1 tsp Tuscan seasoning
¾ cup reduced-fat milk

Step 1: Preheat the oven to 200°C. Line a baking tray with baking paper.

Step 2: Combine the flours in a large bowl. Add 2 tablespoons of margarine. Using fingertips, rub the margarine into flour until small crumbs form.

Step 3: Add the cheese, capsicum, spinach, corn, onion, seasoning and milk and stir until just combined (do not overmix).

Step 4: Turn the dough out onto a lightly floured surface and use your hands to shape it into a 2.5cm thick rectangle. Cut into 12 rectangles. Place on the prepared tray leaving a small space in between each scone.

Step 5: Melt the remaining margarine and lightly brush the tops of each scone. Bake for 20 minutes, until golden brown and cooked through. Serve warm or at room temperature.

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