

**Cheddar, Feta & Sundried Tomato Scones**

To make cheese scones, just omit the tomatoes and puree from the mix!

Oven Temperature: Electric 180c / Gas Mark 4

Ingredients:

1lb Self Raisin Flour

4oz Butter/ Margarine

8Floz Milk (approx)

8oz of crumbled Feta & Cheddar Grated (Mixed together)

2Tbsp of Sun Dried Tomatoes (from a jar)

2Tsp of Sundried Tomato Puree

1. Blend both the Sun Dried Tomatoes & Sundried Tomato Puree to a smooth paste (In a food processor).
2. If you wish you can add a small handful of pitted Olives that have been chopped.
3. Rub the Butter/Marg & Flour together to resemble Breadcrumbs.
4. Then mix in the Cheese and Tomato Paste mix (Olives).
5. Gradually add the Milk (You may not need all of it)
6. Mix to form a dough
7. Roll out on a floured surface approx. 2 ½cm in height and cut into rounds.
8. Place them on a baking sheet and bake for approximately 15-20 mins or until golden brown.