

Bentleigh West Kindergarten Inc.

HOME LEARNING – Herb & cheese scones



CHEESE AND HERB SCONES

Ingredients

2 cups self-raising flour
1/2 cup of cream
1/2 cup of soda water
1 1/4 cups of grated cheese
1/2 to 1 cup of loosely packed fresh herbs
Salt and pepper to taste
Butter for serving



Directions

1. Preheat oven to 200 degrees if fan forced, or 220 degrees if not fan forced.
2. Sift flour into a bowl.
3. Chop herbs and add to bowl.
4. Add cheese, cream and soda water.
5. Add in some salt and pepper and mix lightly with a spoon to combine.
6. Put into a floured board and pat out with your hands to about 4cm thick.
7. Cut into squares with a floured knife and place on tray leaving room for spreading.
8. Bake for 10 to 15 minutes until golden brown.
9. Serve hot or cold (warm with a little with butter is best).