

Pizza Scones

Ingredients - Base - 150g self-raising flour, 25g butter or margarine, 1 egg, 50ml milk

Toppings - 25g tomato or ragu sauce, 1 tomatoe, 50g cheddar cheese grated, 3 mushrooms, 5ml mixed dried herbs, 1 onion

Method - 1. Preheat the oven to gas mark 6. Grease a baking tray. 2. Sieve the flour into a bowl. 3. Rub the butter or margarine into the flour until it resembles fine breadcrumbs. 4. Whisk the egg and milk together in a small bowl with a fork. 5. Add the egg mixture to the flour. Mix to form a soft dough ball. 6. Roll out the dough to form a rectangle, on a floured surface. 7. Slice the tomato. 8. Peel and slice the onion.. 9. Slice the mushrooms. 10. Spread the tomato or ragu sauce, onion, tomatoes and mushroom over the dough. Leave a 2cm gap around the edges. 11. Sprinkle the grated cheese and herbs on top. 12. Roll up from the long end sealing the filling inside. 13. Cut into 4cm slices. 14. Place slices flat on the baking tray and, using oven gloves, place in the oven and bake for 10 minutes. 15. After baking, place on a cooling rack.

Taken from the flour and grain website.

