

**Cheddar, Feta & Sundried Tomato Scones**

To make cheese scones, just omit the tomatoes and pasta 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

Blend both of the above to a smooth paste

In a food processor.

If you wish you can add a small handful of pitted Olives that have been chopped.

Rub the Butter/Marg & Flour together to resemble Breadcrumbs.

Then mix in the Cheese and Tomato Paste mix (Olives).scon

Gradually add the Milk (You may not need all of it)

Mix to form a dough

Roll out on a floured surface approx. 2 ½cm in height and cut into rounds.

Place them on a baking sheet and bake for approximately 15-20 mins or until golden brown.