



Oven Time : 15-20 mins

www.odlums.ie/recipes/savoury-scones/


What you need:

300g/11oz Odlums Cream Plain Flour
 1 small Courgette
 1 teaspoon Shamrock Golden Caster Sugar
 1 level teaspoon Odlums Bread Soda, sieved
 Pinch of Salt
 125g/4oz Grated Cheddar Cheese
 3 tablespoons Chopped Chives
 150ml/¼pt-300ml/½pt Buttermilk

How to:

1. Preheat oven to 200°C/400°F/Gas 6. Lightly dust a baking sheet/tray with flour.
2. Coarsely grate the courgette onto kitchen paper and squeeze out excess moisture.
3. Place the flour, sugar, bread soda, salt, grated cheddar and chives into a mixing bowl and mix well.
4. Finally add the courgette and sufficient milk to make a soft dough.
5. Turn onto a floured surface and gently knead. Place tin in oven to heat.
6. Roll dough out to about 2cm/1" and cut out scones. Place on preheated tin and bake for 15-20 minutes until risen and golden brown.
7. Cool on a wire tray. Delicious served with ham and relish or smoked salmon.



Bake with the Best

We use cookies to ensure that we give you the best experience on our website. If you continue to use this site we will assume that you are happy with it.