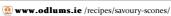
Savoury Scones Recipe | Odlums 25/02/2019, 21:34



Oven Time: 15-20 mins





What you need:

300g/110z Odlums Cream Plain Flour 1 small Courgette 1 teaspoon Shamrock Golden Caster Sugar 1 level teaspoon Odlums Bread Soda, sieved Pinch of Salt 125g/40z Grated Cheddar Cheese 3 tablespoons Chopped Chives 150ml/½pt-300ml/½pt Buttermilk

How to:

- Preheat oven to 200°C/400°F/Gas 6. Lightly dust a baking sheet/tray
- Coarsely grate the courgette onto kitchen paper and squeeze out excess moisture.
- Place the flour, sugar, bread soda, salt, grated cheddar and chives into a mixing bowl and mix well.
- Finally add the courgette and sufficient milk to make a soft dough.
- Turn onto a floured surface and gently knead. Place tin in oven to
- 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
- Cool on a wire tray. Delicious served with ham and relish or smoked

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