

June - Mums Favourite Scones

Savoury Scones

Preheat oven to 180 degrees

Ingredients

- 1 Stick of butter
- 2 Cups sifted SR Flour
- 1 Teaspoon of curry powder
- 1/4 Cup chopped capsicum
- 1/4 Cup chopped onion
- 1 Cup chopped tomatoes
- 1 Egg
- 1 Cup of grated cheese
- 1 Cup of milk

Method

- * Grease and lightly flour baking tray
- * Into large bowl add sifted flour and butter, using your finger tips, lightly blend until resembles breadcrumbs.
- * Add in curry powder, capsicum, onion, tomatoes, cheese and season with salt and pepper.
- * Add in lightly beaten egg using knife to mix together
- * Gradually add milk, cutting into dry mixture until just combined. (Keep a little milk for brushing scones prior to popping in the oven).
- * Place mixture onto oven tray and firm into a round shape about 4cm in thickness.
- * Cut out scones using scone cutter or a floured water glass works for me.
- * I like to have the cut scones just touching each other on the tray.
- * Brush lightly with milk and bake in oven for approx 20 minutes until golden brown.

Note from Tania

Of all the scone recipes out there, Savoury Scones are my

Mums favourite. This recipe was handed down to my Mum from her wonderful, Aunty Madge.

I have very fond memories of all of my great Aunts however, when I think of Aunty Madge, I recall how she was always beautifully dressed. Stockings, shiny black Paton high heels, with matching handbag, and always wearing either a skirt or dress, with just the right accessories to compliment her outfit. She was a very glamorous woman and a fine cook!

I really hope you enjoy making these scones.

Enjoy, TK x