

Cream Cheese Filled Savoury Scone

Serves 20

Ingredients	
1 kg Self- Raising flour	200ml milk (approx)
250g unsaturated spread	10g dried mixed herbs
75g grated cheddar cheese	400g cream cheese
3 eggs	

- **METHOD:**
- Pre heat the oven to 180c, 350F, Gas 4
- In a bowl, rub the spread into the flour, until it resembles fine breadcrumbs.
- Add the rest of the ingredients (not the cream cheese) and mix to form a dough. You may need to add a little more milk.
- Roll the dough out to 3/4" thick. Cut out 20 scones using a 2" cutter.
- Brush the top of the scones with milk and bake in the oven for 15-18 minutes
- When cooked, cool the scones on a wire rack.
- When ready to serve, cut the scones in half and spread with a little (20g) cream cheese.



- ✓ FOR WHEAT FREE DIETS, USE WHEAT FREE SELF RAISING FLOUR
- ✓ FOR DAIRY FREE DIETS USE DAIRY FREE SPREAD, SOYA MILK AND DAIRY FREE CHEESE
- ✓ FOR EGG FREE DIETS, USE ORGRAN EGG REPLACER
- ✓ FOR VEGETARIAN DIETS USE VEGETARIAN CHEESE

Nutrition analysis per serving							
Energy (kcal)	Protein (g)	Fat (g)	Carbohydrate (g)	Sugar (g)	Salt (g)	Iron (mg)	Calcium (mg)
237	6	13	23	4	0.9	0.8	193