

Savoury Scones (makes 6)

Scones are a British teatime classic. Baking them savoury can add a little healthy twist.

Cooking Aims:

- To use baking skills in order to create a dough.
- To grate hard and soft vegetables safely.

Ingredients:

- 175g plain wholemeal flour
- 3 tsp baking powder
- 1 small/medium courgette
- 3 chopped spring onions
- 1 tsp rosemary
- 100g feta cheese
- 1 egg
- 2 tbsp milk



What we need to do:

- Preheat the oven to 190C.
- Lightly grease a baking tray.
- Sieve the flour and baking powder into the large mixing bowl.
- Grate the courgette and finely chop the spring onions and rosemary (if fresh). Chop the cheese into small cubes. Add all these to the bowl containing the flour but do not mix.
- In a small bowl, lightly beat the egg and milk and pour into the flour mixture.
- Mix and bring together into a dough with a fork.
- Break off the dough to create 6 balls. Transfer the dough on to the baking tray and press gently to flatten the top and bottom.
- Bake for about 15 minutes until golden brown.

CHALLENGE

Have a go at home and get an adult at home to send your final photos to us here at Classroom Kitchen! We'd love to showcase the healthy eating happening across the UK! You can find us on Facebook at www.facebook.com/classroomkitchen or on Twitter (@ClassroomK). Use the hashtag: #CKCookAtHome