

Cheesy rocket scones

Equipment

Chopping boards

sharp knives

Baking trays

mixing bowl

Ingredients:

- 4 cups SR flour, plus extra to dust
- 1 $\frac{1}{2}$ tsp baking powder
- Pinch of cayenne pepper
- 75 g rocket leaves, chopped
- 200g tasty cheese, grated
- 1 cup (250ml) pure (thin) cream
- 1 cup (250ml) chilled soda water
- Butter, to serve

Method

1. Preheat oven to 200°C and line a baking tray with baking paper.
2. In a bowl, combine flour, baking powder, cayenne and 1 tsp salt. Mix in chopped rocket and cheese.
3. In a separate bowl, combine the cream and soda water. Make a well in the centre of the dry ingredients and pour in the liquid. Mix with a palette knife until just combined.
4. Turn out onto a lightly floured surface and pat into a rough rectangle about 4cm thick. Cut into 12 -16 squares and place on the prepared baking tray.
5. Bake in the oven for 15-18 minutes or until scones are puffed and golden and they bounce back when pressed.
6. Serve warm or at room temperature, split open and spread with a little butter.