



Recipe

cheese and sweetcorn scones

makes 16 children's portions

Scones are a fun and easy bake with children! It's also a great reminder that baking doesn't always have to be sweet. our recipe uses sweetcorn and cheddar to give our scones an oomph of flavour, lovely served warm with a little bit of butter!



Ingredients



250g cooked sweetcorn

350g self raising flour

1 tsp baking powder

50g cold unsalted butter - diced

100g grated cheese of choice
(e.g. cheddar, mozzarella, red
leicester)

100g grated italian cheese
(parmesan isn't vegetarian)

1 bunch of chopped herbs (e.g.
parsely, dill, sage, spring
onion)

175ml milk

juice of half a lemon

a little extra milk to glaze

a little extra cheese to sprinkle

Method

Heat ovens to 200°C fan

Mix flour and baking powder together

Add butter and rub in using (little) hands until resembles breadcrumbs

Add corn, cheese (save a little to sprinkle on top) and chopped herbs and mix to combine

Mix lemon juice with milk and add milk to bowl and mix until combined to make a sticky dough

Tip out dough onto lightly floured surface and gently knead a few times

Line baking trays with parchment paper

Pull off small amounts of dough and shape into rough balls

Place balls on lined baking trays

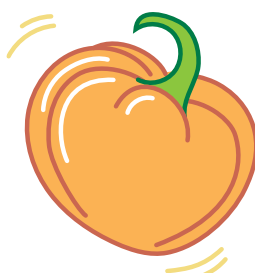
Brush scones with milk using a pastry brush

Sprinkle remaining cheese on top

Bake in oven for around 12 minutes until they have risen and are golden

Cool before eating

Serve with some butter or cream cheese



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