



Parsley Scones

Savory scones with a difference. Flavored with cheese, bacon and parsley. These scones are cooked in one round, and broken into individual portions once cooked.

Serves : 8

Preparation Time : 15 mins

Cooking Time : 25 - 30 mins

Ingredients

8 oz / 225g self-raising flour
1 oz / 25g butter (at room temperature)
1/2 tsp salt
4 oz / 110g grated cheese
2 oz / 50g bacon
1 tbsp tomato sauce
1/4 pint / 150ml milk
dash Worcester sauce (optional)

Herbs & Spices

2 tsp Parsley Flat Leaf or 2 tsp Parsley

Cooking Instructions

Grill the bacon, then chop it up and leave to cool.

Preheat the oven to 200C / 400F / gas mark 6

In a large bowl, mix the flour and salt then rub in the butter . Stir in 3 oz of the cheese, the bacon and parsley. In a jug, combine the tomato sauce, milk and Worcester sauce and mix well. Pour into the flour and butter mix and combine. Knead the mixture lightly and shape into a 7 inch round. Place on a greased baking sheet.

Score the top of the scone into 8 portions. Brush the top with a little milk then sprinkle with the remaining 1 oz of grated cheese.

Bake in the oven for 25 - 30 mins. Serve warm spread with butter.