

plain scone variations

pumpkin scones

additional ingredients:

½ cup caster sugar
1 egg
substitute milk with 1 cup cold mashed pumpkin

method: Lightly beat the egg and sugar, add the pumpkin and mix.

Stir this through the flour and butter mix once you have finished rubbing them together.

savoury scones

additional ingredients:

1 small onion finely chopped
½ cup of finely grated cheese
substitute milk with 1 cup of tomato soup
extra grated cheese

method: Add the onion and cheese to the flour after rubbing in the butter.

Sprinkle the scones with the extra cheese before placing in the oven.

cheese scones

additional ingredients:

½ cup of finely grated cheese
extra grated cheese

method: Add the cheese to the flour after rubbing in the butter. Sprinkle the scones with the extra cheese before placing in the oven.

tip: Blue Vein cheese provides a very strong sharp taste.

apple cinnamon scones

additional ingredients:

¼ teaspoon of cinnamon
½ cup castor sugar
substitute milk with 1 cup stewed apples or apple sauce

method: Add the cinnamon to the flour and sift together to combine. Include the castor sugar before rubbing in the butter.

banana scones

additional ingredients:

½ cup caster sugar
1 egg
substitute milk with 1 cup mashed banana

method: Lightly beat the egg and sugar, add the banana and mix.

Stir this through the flour and butter mix once you have finished rubbing them together.

other scones

ingredients:

substitute milk with 1 cup of any liquid
add ½ cup castor sugar when making sweet scones

method: When making sweet scones, add sugar to flour before rubbing in the butter.

Enjoy!