



THYME SCONES

SERVES:

INGREDIENTS:

- 50g self-raising flour, plus extra to dust
- 175g wholemeal or brown self-raising flour
- 1 ½ tsp baking powder
- ½ tsp salt
- 50g butter, chilled and cut into small pieces, plus extra to serve
- 1 Tbsp fresh thyme leaves
- 1 medium free-range egg
- 2 Tbsp Greek yoghurt, full-fat natural yoghurt or soured cream
- About 100ml whole milk
- 1 Tbsp finely grated parmesan



METHOD:

1. Preheat oven to 200°C
2. Sift flours, baking powder and salt into the bowl of a food processor, add the butter and whizz until the mixture looks like fine breadcrumbs. Tip into a mixing bowl, stir in the thyme leaves and make a well in the centre of the ingredients. Break the egg into a measuring jug, add the yoghurt or soured cream and make the mixture up to 160ml with the milk. Beat together with a fork and pour all but the last teaspoon into the well. Mix everything together briskly with a table knife into a soft, slightly stick dough.
3. Turn out onto a lightly floured work surface, then quickly and gently shape into a 15cm round. Lift onto a non-stick baking sheet, lightly dusted with flour, then brush with the remaining milk and egg mixture. Score the top into 6 wedges with a sharp knife. Or cut out round using a pastry cutter. Sprinkle with parmesan, then bake for 15-20 minutes until cooked through and golden brown.