



# Cheesy Rocket Scones

SERVES: 12-16

## INGREDIENTS:

- 4 cups self-raising flour, plus extra for dusting
- 1 ½ tsp baking powder
- 1 tsp salt
- A pinch of cayenne pepper (optional)
- 3 handfuls (75g) rocket/ arugula or spinach leaves, finely chopped
- 200g tasty cheese, grated
- 1 cup chilled cream
- 1 cup chilled soda water
- A little butter to serve



## METHOD:

1. Preheat oven to 220°C and line a baking tray with baking paper.
2. In a mixing bowl combine flour, baking powder, salt and cayenne, if using. Mix in chopped leafy greens and cheese. In a separate bowl or jug combine the cream and soda water. Make a well in the centre of the dry ingredients and pour in the liquid. Mix with a knife until just combined.
3. If making in a food processor or electric mixer, pulse together flour, baking powder, salt, cayenne, leafy greens and cheese to combine. Add soda water and cream, pulsing 3-4 times until mixture just starts to come together.
4. Turn out onto a lightly floured surface and oat into a rough rectangle about 4cm thick. Cut into 12-16 pieces and place on prepared baking tray. Bake until scones are puffed and golden and they bounce back when presses (about 15-18 minutes).
5. Freeze if not using the same day. When ready to use, thaw and reheat for 5 minutes in an oven preheated to 220°C.
6. Serve warm or at room temperature, split open and spread with a little butter, if desired. If you have any left over the next day, they are also good split in half, toasted, spread with butter and topped with sliced tomato and a little salt and pepper.