


PERSIAN FETA & PUMPKIN SCONES



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

PERSIAN FETA & PUMPKIN SCONES

- 22g butter
- 12g castor sugar
- ½ cup cooked diced pumpkin
- 90g self-rising flour
- Pinch of salt
- 60g milk
- 100g Persian feta, diced

Methods and Directions

PERSIAN FETA & PUMPKIN SCONES

- Preheat oven 220°C/200°C (fan forced) and line a baking tray with baking paper.



- Stir together butter, sugar, salt, flour until combined.
- Add pumpkin and feta cheese.
- Add milk and mix until just combined.
- Place dough onto a floured surface and knead lightly. Roll or pat dough out to approximately 2cm thick.
- Cut scones out using a 4cm cookie cutter and place onto tray.
- Brush tops of scones lightly with a little milk.
- Bake for 12-15 minutes or until golden brown.

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