



Savoury Scones

Ingredients

- 300 g Self Raising Flour
- 1 pkt MAGGI Cheese Sauce Mix
- 100 g Butter
- 200 g Roasted Pumpkin
- 50 g Chives
- 100 g Baby spinach
- 190 mg Milk
- 60 g Grated Tasty Cheese

Instruction

1. Combine flour and MAGGI Cheese Sauce mix, stir through grated butter. Add chopped spinach, pumpkin and chives. Carefully mix in milk until mixture comes together, make sure not to over mix and break up pumpkin too much.
2. Using extra flour to prevent sticking, roll scone mixture out until approx. 2cm thick. Cut into 5cm rounds or roll into a circle and cut into triangle shapes. Top with grated cheese
3. Bake at 200°C for 15-20 mins or until golden brown and cooked through. Serve with your favourite topping.

Nutrition

Carbohydrates	35.8 g
Energy	311.83 kcal
Fats	14.97 g
Protein	9.35 g

🕒 35 Minutes

⊕ 10 portions