

## INGREDIENTS

- 3 cups self-raising flour
- 1 cup cheese (grated)
- 3 biersticks (diced)
- ¾ teaspoon cayenne pepper
- 1 teaspoon paprika
- 2 tablespoon dried mixed herbs
- 75g butter (melted)
- ½ cup chutney
- ½ cup cream
- 2 cups milk
- Sunflower seeds
- Sesame seeds

## INSTRUCTIONS

- 1) Add flour & biersticks into a bowl
- 2) Add mixed herbs, cayenne & paprika
- 3) Add in cheese and mixed together
- 4) Mix chutney and cream together
- 5) Add into the centre of dry mix
- 6) Add melted butter
- 7) Add milk slowly until you get the correct consistency
- 8) Place mixture onto you baking tray into the size of scones your prefer
- 9) Add parmesan cheese on the top
- 10) Sprinkle sesame seeds & sunflower seeds on the top
- 11) Bake for 15 minutes at 180 degrees



## Savoury Scones



9 scones



20 mins

These can be enjoyed fresh out of the oven or great for freezing to pull out and have whenever you fancy. Enjoy!