



CHEESE & ONION GRIDDLE SCONES

https://www.mainland.co.nz/recipe/Cheese_and_Onion_Griddle_Scones.html



PREP TIME

10 MINS

COOKING TIME

15-20 MINS

MAKES

8

These are brilliant if you don't have an oven, but be sure to use a heavy based such as cast iron so you get a lovely crisp outer to the scone. However if you prefer these can be baked in a 200°C oven for 15-20 minutes.

Ingredients

- 375g (2½ cups) self raising flour
- ½ teaspoon salt
- 1 teaspoon smoked paprika
- 50g chilled butter, cubed
- 100g (1½ cups) Mainland grated Tasty cheese
- 2 spring onions, sliced
- 1 egg, lightly beaten
- ½ cup milk
- 2 tablespoons plain yoghurt
- 1 tablespoon oil

Method

Section Title

1. Sift the flour, salt and smoked paprika into a bowl. Rub in the butter, then stir in the cheese and spring onions.
2. In a separate bowl, whisk the eggs, milk and yoghurt. Add the wet ingredients to the dry and cut with a knife to just combine.
3. Tip onto a lightly floured bench and shape gently into a round 2 cm thick and large enough to fit your frying pan (ideally around 24-16 cm in size). Cut into 8 wedges.
4. Heat the frying pan over a medium heat and add the oil. Add the wedges, then reduce the heat.
5. Cook for 8-10 minutes until browned on the underside then turn over each wedge and cook for a further 8-10 minutes until browned on the other side. Best served warm with butter.