

Mega Cheesy Scones (from Sarah Tuck's recipe book, *Stuck Together*)

Ingredients:

- 2 cups self-raising flour
- 1 tsp baking powder
- 1 ½ tsp sea salt
- ¼ tsp cayenne pepper
- 2 cups grated tasty cheese
- 2 tbsp sunflower seeds
- 2 tbsp pumpkin seeds
- ¼ cup finely chopped fresh parsley
- 1 cup cream

Method:

1. Preheat the oven to 220°C and put the baking tray you are going to use in to heat up.
2. Sift the flour, baking powder, salt and cayenne pepper into a large bowl.
3. Stir through the cheese, seeds and parsley, then add the cream and use a blunt knife to mix together.
4. Tip the mixture onto a clean, lightly floured benchtop and pat into a rough rectangle. Cut into 6-8 squares and transfer to the hot oven tray.
5. Cook for 15-20 minutes until golden and serve with whatever toppings you like, butter or chutney is delicious!

My mum made these scones the other day from Sarah Tuck's recipe book and they were delicious so I thought I would share them with you. They taste so yummy and are the perfect lunch or afternoon snack if you are craving something savoury.