

# Savoury scones in a can



USE ANY INTERESTING CONTAINERS TO MAKE THESE SCONES. EMPTY VEGETABLE OR TUNA CANS ARE IDEAL, BUT EVEN ENAMEL CUPS WILL WORK.

## INGREDIENTS

- 500 ml (2 cups) cake flour
- 18 ml (3½ tsp) baking powder
- 1 ml (pinch) salt
- 50 g (½ cup) grated cheddar, plus extra for serving
- 1 extra-large egg
- 200 ml (1 sachet) Spur Cheese Sauce
- 80 ml (1/3 cup) cooking oil
- 80 ml (1/3 cup) milk
- 1 egg mixed with 15 ml (1 Tbsp) milk, for glazing
- Butter, for serving
- Jam, for serving



## METHOD

1. Preheat oven to 180°C. Grease baking tins or cups.
2. Sift flour, baking powder and salt together. Add grated cheese.
3. Whisk egg, Spur Cheese Sauce, oil and milk together. Gradually add to dry ingredients and mix lightly to form a soft dough.
4. Place into the prepared containers. Brush the tops with beaten egg and milk mixture.
5. Bake for 20-25 minutes, depending on size of cans.
6. Serve warm with butter, jam and grated cheese.



## **VARIATION**

1. Substitute milk with buttermilk for softer scones.
2. Add 15 ml (1 Tbsp) freshly chopped chives to dry ingredients.

## **TIP**

1. When baking on a baking tray, turn out dough onto a lightly floured surface and press to a thickness of 2 cm. Cut out rounds with a 6 cm scone cutter.