

Cheese & Olive Scones



Makes 6 large scones or 18 mini scones, for canapés.

Ingredients

200g (8oz) Juvela Gluten Free Mix/Fibre Mix
1 tsp baking powder
Salt and freshly ground black pepper
50g (2oz) butter
75g (3oz) black or green pitted and chopped olives
40g (1 ½) grated Parmesan cheese
40g (1 ½) grated Red Leicester Cheese
1 medium egg, beaten with sufficient milk, to make 125ml (½ pint) liquid

Method

1. Place the dry ingredients in a bowl and rub in the butter, until the mixture resembles bread crumbs.
2. Now stir in the Olives, Parmesan and most of the Red Leicester and gradually add the liquid to make a soft but not sticky dough.
3. Knead lightly until smooth and then roll out to 2.5cm (1 inch) thickness, on a surface lightly dusted with Mix.
4. Cut out using a scone cutter, re-knead the trimmings and repeat.
5. Place on a lightly greased baking tray, brush with the remaining milk mixture and sprinkle with the remaining cheese.
6. Then bake in a pre-heated oven 200°C/400°C/Gas Mark 6, for 10 to 15 minutes, until golden brown.