



Dibble it

02/01/2016

Children's Herb Scones

Scone Ingredients.

- 4 cups Self raising flour
- 300ml Cream
- 1 x 375ml can Lemonade
- 1/3 cup mixed fresh herbs (such as oregano, rosemary and chives), finely chopped
- 1/3 cup grated cheese

Topping Ingredients

- 300ml Sour Cream
- 1/3 cup finely chopped parsley

Method

Place all scone ingredients, in a bowl and mix to a firm dough, roll out to 2 cm thick, cut with a 5 cm scone cutter and bake in a hot oven (220°C) until golden brown. (about 10 to 12mins)

Makes about 12.

Remove from the oven and cool slightly on a wire rack.

While the scones are cooling make up the sour cream and parsley filling by tipping the sour cream into a bowl and gently stirring in the chopped parsley

Cut each scone in half and place a teaspoon full of the sour cream mix on to the bottom half and then put the top back on.

Now put some on a small plate and share them with mum or dad. Enjoy.