

CHEESY CORN AND BACON SCONES



Makes 16



Prep Time 15 minutes



Cook Time 15 minutes



INGREDIENTS

- 3 rashers bacon, chopped
- 4 ½ cups self-raising flour
- 1 tsp salt
- 50 g butter
- 150 g grated tasty cheese
- 2 spring onions, chopped
- 410 g can **Wattie's Cream Style Corn**
- 200 ml milk

METHOD

1. Preheat oven to 200°C (fan bake) and line a baking tray with baking paper. Fry bacon in a pan until cooked. Set aside to cool.
2. Sift self raising flour and salt into a large mixing bowl. Rub in the butter with your fingertips. Stir in grated cheese and chopped spring onions. Add cooked bacon, **Wattie's Cream Style Corn**, milk and soda water. Mix together to form a soft dough.

- 250 ml soda water

3. Turn the dough out onto a well-floured surface. Pat the dough into a rectangle about 2-3 cm thick. Cut dough into 16 pieces. Place onto the lined baking tray.

4. Bake for 12-15 minutes or until golden and cooked. Serve warm with butter.