

CHEESE AND TOMATO PINWHEEL SCONES



 Makes 12

 Prep Time 15 minutes

 Cook Time 20-25 minutes



INGREDIENTS

- 3 cups self-raising flour
- ½ tsp salt
- 2 cups grated cheese
- 1 cup milk
- ½ cup soda water
- ½ cup **Wattie's 50% Less Sugar* Tomato Sauce EZ Squeeze**
- 50g ham, chopped
- 2 Spring onions, chopped

METHOD

1. Preheat oven to 200° C (fan bake).
3. Sift self-raising flour and salt into a mixing bowl. Stir in 1 cup of the grated cheese. Pour in milk and soda water and mix to form a soft dough.
4. Turn dough onto a floured board and roll out to a rectangle 1cm thick (approx. 30cm x 40 cm).
5. Spread **Wattie's 50% Less Sugar* Tomato Sauce** over the dough to within

1cm of the edges. Sprinkle over remaining grated cheese, chopped ham and spring onions.

- 6.** Gently roll from the long side to make a pinwheel. Cut into 12 pieces. Place close together, cut side up on a greased baking tray. Bake for 20-25 minutes until golden and cooked. Serve warm.