

THREE CHEESE & HERB SCONES



 Makes 12

 Prep Time 15 minutes

 Cook Time 15-20 minutes



INGREDIENTS

- 1 small onion, finely chopped
- 4 cups self-raising flour
- ½ tsp salt
- 2 tsp **Gregg's Rubbed Oregano**
- ½ cup crumbly feta
- 1 cup grated tasty cheese
- 1 cup milk
- 1 cup soda water
- 2 Tbsp milk, extra

METHOD

1. Preheat oven to 200°C (fan bake). Heat a dash of oil in a small pan and sauté onion over a gentle heat until onion is soft. Set aside to cool.
2. Sift self-raising flour and salt into a mixing bowl. Stir in **Gregg's Rubbed Oregano**.

- ¼ cup Parmesan cheese
 - ½ tsp **Gregg's Ground Paprika**
3. Add cooked onion, crumbled feta and grated cheese. Stir to mix. Make a well in the centre and pour in milk and soda water. Mix together to form a soft dough.
 4. Turn out onto a floured board. Pat or roll the dough out to about 4cm thick. Cut dough into 12 pieces. Brush scones with milk and sprinkle over Parmesan cheese and **Gregg's Ground Paprika**. Bake for 15-20 minutes until golden and cooked. Serve warm with butter.

TIPS

Sprinkle extra paprika if wished.