**CHEESY SCONES WITH SPINACH AND BASIL HUMMUS**

**FOR THE SCONES:**

Prep: 10 minutes Cooking: 15 minutes Serve: 6-8

**INGREDIENTS:**

*200g self-rising flour*

50g *butter* or margarine

*125ml milk*

*75g grated cheese*

*1 teaspoon mixed herbs*

**Equipment**

• Baking tray

• Weighing scales

• Mixing bowl

• Measuring jug

• Rolling pin

• 7.5cm biscuit cutters (or a glass)

• Oven gloves

**METHOD:**

**1.** Preheat oven to 200°C / gas mark 7.

**2.** Grease the baking tray.

**3** Put the flour into a bowl.

**4.** Rub the butter or margarine into the flour with your fingertips

until it resembles fine breadcrumbs.

**5.** Fold in the grated cheese and dried herbs

**6.** Pour in most of the milk and mix into a soft dough

**7.** Place the dough on a floured work surface and knead lightly.

Don’t overdo the kneading. Scone dough should be handled

as little as possible.

**8.** Roll the dough until 1.5cm thick.

**9.** Shape into scones using a cutter.

**10.** Place scones on to baking tray, brush the top of each scone

with the remainder of the milk and bake for 12 – 15 minutes,

until golden brown.

**11.** After baking, place the scones on a cooling rack

 **SPINACH AND BASIL HUMMUS**

Prep: 10 minutes

**INGREDIENTS:**

1 TIN OF CHICKPEAS (OR CANNELLINI BEANS)

2-3 HANDFULS OF FRESH SPINACH

1 SMALL BUNCH OF FRESH BASIL

2 TABLESPOON TAHIN

1 LEMON

½ TEASPOON SALT

2 TABLESPOON OLIVE OIL

1 CLOVE GARLIC

½ CUCUMBER (FOR SERVING)

1-2 TOMATOES (FOR SERVING)

**EQUIPMENT:**

Blender or hand mixer

Mixing bowl

**METHOD:**

**1**. Drain and rinse the beans or chickpeas.

**2**. Place in a bowl the beans and all the remaining ingredients (a part form cucumber and tomatoes) and blend until smooth

**6.** Top with fresh basil and serve over the scones with cucumber and tomatoes