



SCONES MADE WITH EXTRA VIRGIN OLIVE OIL

Ingredients:

2 cups SR Flour

1 teaspoon baking powder

Pinch salt

1/4 cup Extra Virgin Olive Oil

3/4 cup milk

Method:

Preheat oven to 220C.

Sieve the flour, salt and baking powder in a bowl. Make a well in the centre and pour in the oil and milk. Using a fork, gradually incorporate the flour into the liquid to produce a loose dough.

Turn the dough onto a floured board and work gently to bring it together. Do not overwork. Pat the dough into a round 3 to 4 cm high. Cut into shapes with a scone cutter.

Place scones onto a baking sheet and brush with milk. Place in a pre-heated oven and bake for 12 to 15 minutes or until light golden brown.

Convert your favorite recipes to use extra virgin olive oil instead of margarine or butter