| **Scone Pizza Swirls** |
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|  **Ingredients** 225g self raising flour40g butter or margarine¼ tsp salt120ml milk2 tblsp tomato puree40g grated cheese**Notes*** **Don’t forget your apron**
* **Please bring plastic container to take them home in.**
* **Check allergies of consumer before serving.**
 | **Method**1. Preheat the oven to 200C/400F/Gas 6.
2. Put the flour, salt and butter into a large bowl. Rub together until breadcrumbs are formed.
3. Slowly add the milk and stir in with a palette knife to form a ball of dough.
4. Sprinkle a clean work surface with a little flour and roll the dough into a rectangle (about the size of a4 paper).
5. Spread the tomato puree all over the dough rectangle and then sprinkle over your cheese.
6. Roll up into a tight roll.
7. Slice evenly and plae on a lined baking tray.
8. Bake for 10-15 minutes or until golden brown and raised.
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