| **Scone Pizza Swirls** | |
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| **Ingredients**  225g self raising flour  40g butter or margarine  ¼ tsp salt  120ml milk  2 tblsp tomato puree  40g 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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