

## Scone Pizza Swirls

### 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 place on a lined baking tray.
- 8) Bake for 10-15 minutes or until golden brown and raised.



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