

## Pizza Scones

- **Ingredients**

- ½ cup SR flour
- 40g margarine
- ¼ cup (65)ml milk
- 1 tbspn tomato sauce (passata)
- 30g grated cheddar cheese
- 1 pinch oregano
- 30g pepperoni, chopped (optional)

- **Method**

- Preheat oven to 200C. Line a tray with baking paper.
- Collect the flour and butter
- Use your fingertips to rub the butter into the flour until it resembles fine breadcrumbs.
- Add the milk. Use a round-bladed knife in a cutting motion to mix until evenly incorporated and the mixture begins to hold together.
- Turn the dough onto a lightly floured bench.
- Roll dough into a 20cm x 15 cm rectangle.
- Spread with tomato sauce. Sprinkle with cheese and oregano and pepperoni if using
- Turn the dough so the long end is in front of you and roll up. Slice into 4 pieces and place side-by-side on the tray.



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