

# Scone swirls

- **Ingredients**
- 225g Self raising flour
- 40g Butter
- ¼ Tsp Salt
- 120ml Milk
- 2 Tbsp tomato paste
- Sprinkle of cheese



1. Set your oven and prepare your baking tray with paper.



2. In a large bowl, add the self raising flour, salt and butter.



3. Rub together until breadcrumbs form.



3. Slowly add the milk and stir with a round blade knife to form a dough. Bring together gently into a ball.



5. Flour the surface and roll the dough to a rectangle (the size of A4 paper).



6. Spread your tomato paste all over the rectangle, then sprinkle over your cheese.



7. Roll up the rectangle in a tight roll.



8. Slice the roll evenly then place on the baking tray. Brush each with beaten egg.



9. Bake for 10-15 minutes or until golden and raised.