



## Cheddar Cheese Scones with Smoked Turkey Breast

#### Overview:

Difficulty: Medium

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 30 mins

# Ingredients

- 375g of self-raising flour
- · 60g of fine sugar
- 1 tablespoon of baking powder
- 1/2 teaspoon of salt
- 250ml of whipping cream
- 125g smoked turkey breast or honey baked ham, diced
- 70g of cheddar cheese or emmental cheese, diced
- 50g of Spring Onions, sliced

### Methods

- 1. Brush a 12-hole muffin tray with butter, dust with some flour. Preheat oven to 160  $^{\circ}$  C.
- 2. Sift flour. Then, mix sifted flour together with sugar, baking powder and salt in the pastry mixing bowl. Transfer to a pastry mixer, slow beat at speed 3 using paddle beater with our Bosch kitchen machine.
- 3. Add in the cream gradually and fold in smoked turkey breast, cheddar cheese and spring onion. Mix thoroughly.
- 4. Divide the scones into the muffin tray and bake in oven for 20 minutes or until a skewer comes out clean.
- 5. Serve warm.

## **Product Used**

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