

## Olive & Feta Scones



**Serves:** 8

**Profitability:**

**Steps:**

Pre-heat oven to 200°C/390°F/Gas 6

Sift the flour and baking powder into a large bowl. Add the mustard powder & olive oil. Using clean hands work together until the mixture resembles breadcrumbs

Add the feta, olives & thyme and combine with the other ingredients

In a separate bowl beat the egg & milk together. Gradually add the mixture to the other ingredients & mix together to form a soft dough

Roll the dough on a floured surface and cut out your scone shapes. Brush the shapes with milk

Bake in oven for 12-15 minutes

**Ingredients:**

300g feta, crumbled

200g black olives, roughly chopped

450g self-raising flour

2.5g baking powder

2.5g mustard powder

50ml olive oil

4g dried thyme

2 eggs

50ml milk