Cheesy rocket scones

Equipment
Chopping boards  sharp knives
Baking trays  mixing bowl

Ingredients:
- 4 cups SR flour, plus extra to dust
- 1 ½ tsp baking powder
- Pinch of cayenne pepper
- 75 g rocket leaves, chopped
- 200g tasty cheese, grated
- 1 cup (250ml) pure (thin) cream
- 1 cup (250ml) chilled soda water
- Butter, to serve

Method

1. Preheat oven to 200°C and line a baking tray with baking paper.

2. In a bowl, combine flour, baking powder, cayenne and 1 tsp salt. Mix in chopped rocket and cheese.

3. In a separate bowl, combine the cream and soda water. Make a well in the centre of the dry ingredients and pour in the liquid. Mix with a palette knife until just combined.

4. Turn out onto a lightly floured surface and pat into a rough rectangle about 4cm thick. Cut into 12 -16 squares and place on the prepared baking tray.

5. Bake in the oven for 15-18 minutes or until scones are puffed and golden and they bounce back when pressed.

6. Serve warm or at room temperature, split open and spread with a little butter.