

Ingredients

2½ cups self raising flour
Pinch salt
30g butter, melted
½ cup artichoke hearts, chopped finely
1 cup pumpkin, cooked and mashed
½ cup tasty cheese, grated
½ cup milk
Cracked pepper to taste

½ cup pumpkin seeds

How to Prepare

- 1. Preheat oven to 200°C.
- 2. Place all ingredients in a bowl and mix well.
- 3. Turn out on a floured board and kneed well.
- 4. Roll out to 2cm thickness and cut into rounds with a scone cutter. Place on a baking tray.
- 5. Brush with extra milk and sprinkle with pumpkin seeds.
- 6. Bake in pre-heated oven for 17-20 minutes or until golden brown.



Makes 12-15 depending on size

