



Ingredients

1½ cups self raising flour
Pinch salt
25g butter, melted
½ cup artichoke hearts, chopped finely
1 cup tasty cheese, grated
¼ cup spring onions, finely sliced
2/3 cup milk, warmed
1½ tablespoons fresh parsley, finely chopped
Cracked pepper to taste

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.
4. Roll out to 2cm thickness and cut into rounds with a scone cutter.
5. Bake in pre-heated oven for 17-20 minutes or until golden brown.



Makes 12-15 depending on size

