

TIME TO COOK CLUB

RECIPE

CARD

Savoury Cream Tea

Difficulty Rating:

Easy

Preparation Time:

30-40 mins

Cooking Time:

45-50 mins

Ingredients

- 1 small pack of Cherry Tomatoes
- 1/2 tub of Philadelphia Cheese
- 225g Self Raising Flour
- A pinch of Salt
- 3 pinches of Cayenne Pepper
- 1/2 teaspoon of English Mustard Powder
- 1 teaspoon of Baking Powder
- 55g chilled Margarine - straight from the fridge
- 100g Mature Cheddar Cheese
- 20g Parmesan Cheese
- 130ml of Milk and extra for glazing
- Fry Light or Olive Oil
- Oregano



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Method

You will need two baking tins. One for the scones and one for the tomatoes.

- 1** Using fry light or olive oil, spray or brush oil over the bottom of one of the baking tins. Cut the tomatoes in half and lay them on top of the oiled tray cut side up.
- 2** Sprinkle oregano all over the prepared tomatoes then either spray fry light or drizzle olive oil all over the top.
- 3** Place the tomatoes in the oven and cook for 25-30 minutes.

To make the scones

- 1** Place a sieve on your mixing bowl and add the flour, salt and cayenne pepper.
- 2** Measure out the mustard powder and the baking powder. Then shake the sieve gently so that the dry ingredients are nice and fine and mixed together.
- 3** Weigh the margarine and chop into small pieces. Add this to your mixing bowl and, using your hands, 'tickle the flour' by rubbing the margarine and flour together to form breadcrumbs.
- 4** Grate the cheese and place in a small bowl. Add the parmesan cheese and stir together.
- 5** Take two small handfuls of the cheese mix and put to one side. This will be used later to go on top of your scones. Using your hands or a spoon, mix the rest of the cheese into the ingredients in your mixing bowl.

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- 6** Pour half of the milk into the mixing bowl and stir thoroughly with a dessertspoon. Gradually add more milk and stir again. You are looking for a soft but firm dough and may not need to use all of the milk.
- 7** Place some flour on your work space and also on to your hands. Pat the dough into a ball shape so that all the dough has joined together. (It will leave you with a clean bowl).
- 8** With your hands, pull the dough apart into the amount of scones you want to make (4 big ones or 6 smaller ones).
- 9** Roll each ball into a round shape, then flatten it with your fingertips. Repeat with the remaining balls of dough.
- 10** Using a pastry brush, glaze the top of the scones with some milk and then sprinkle the remaining cheese mix on top. Gently press down to secure the cheese.
- 11** *Adults:* Check on the roasted tomatoes and remove from the oven.
- 12** Line the second baking tray with some non-stick baking paper. Place each scone onto the lined baking tray.
- 13** Place the scones in the oven and cook for 15-20 minutes until golden brown.
- 14** When cooked, remove from the oven and place on a wire rack to cool.
- 15** Serve your savoury cream tea with roasted tomatoes and Philadelphia cream cheese.