

Zucchini and cheese scones

Bialik College Kitchen Garden Program



Ingredients:

- 150g zucchini, seeds removed and grated
- 2 cups self-raising flour, sifted plus extra for dusting
- 1 teaspoon caster sugar
- 1 cup (120g) cheddar cheese, grated
- ¼ cup chives, finely chopped
- ½ teaspoon salt
- To make Buttermilk:**
- 1 cup of milk
- 1 tablespoon white vinegar

Equipment:

- Metric measuring scales, cups & spoons
- Chopping board
- Cook's knife
- Measuring jug
- Box grater
- Paper towel
- Mixing bowl
- Wooden spoon
- Scone cutters
- Baking trays
- Baking paper/baking sheets

Method:

1. Preheat oven to 200C.
2. To make your own buttermilk, combining 1 cup of milk with 1 tablespoon white vinegar in a measuring jug. Stir to combine and let the mixture rest for 5-10 minutes before using.
3. Coarsely grate the zucchini, wrap in a paper towel and squeeze out excess moisture.
4. Combine flour, sugar, grated cheddar, grated zucchini, chives and ½ teaspoon salt in a large mixing bowl.
5. Gradually add the buttermilk and mix with a wooden spoon until a soft dough forms. Do not overmix.
6. Turn onto a lightly floured surface and pat into a 2cm thick piece.
7. Use a scone cutter dipped in flour to cut out rounds from dough and place, just touching, on lined baking tray.
8. Very gently, re-roll the dough scraps to cut out more scones.
9. Brush with extra buttermilk and bake for 15-20 minutes, until golden.

*This recipe makes approximately 16 scones. Double the recipe for your class and volunteers to enjoy! 😊