



CHEESY PEPPADEW & SPINACH MAIZE MEAL SCONES

Makes 9

INGREDIENTS

2 cups (500g) White Star Quick Instant Maize Meal + extra to sprinkle on tray

¼ tsp salt

4 tsp baking powder

9 tbsp (125g) cold butter

1 cup full cream plain yoghurt, or buttermilk

½ cups Peppadews, drained and sliced

1½ cups grated cheddar cheese

1 cup baby spinach, chopped

Serving suggestions:

Butter

Grated cheese

METHOD

1. Preheat the oven to 200°C (fan assisted) and grease a large tray. Lightly sprinkle White Star Super Maize Meal over the tray.
2. In a mixing bowl, combine the White Star Super Maize Meal, baking powder and salt.
3. Grate the cold butter and rub it into the maize meal using your fingertips until it resembles coarse breadcrumbs.
4. Make a well in the centre of the dry ingredients and pour in the yoghurt (or buttermilk), grated cheese, chopped Peppadew and spinach. Mix until the mixture comes together and a soft dough is formed. Don't overmix.
5. Transfer to a lightly dusted surface and gently pat into a 3cm thick rectangle.
6. Dip a round cutter in the maize meal before cutting out 9 scones. Try not to wiggle or twist the cutter when loosening.
7. Place the scones on the lined tray and bake for 15-20 minutes, or until golden.
8. Enjoy while warm with butter and grated cheese and ENJOY!