

5-INGREDIENT GRANOLA SCONES

Makes 8

INGREDIENTS

- 3 cups self-raising flour
- 1 cup cream
- 1 cup cold lemonade
- 1½ cups Kellogg's™ Fruit Mix Granola
- 2 tbsp milk

Serving suggestion:

- Strawberry jam
- Whipped cream
- Grated cheese

METHOD

1. Preheat the oven to 200°C and line a baking tray with baking paper.
2. Sieve the flour into a large mixing bowl. Add the cream and lemonade and fold in until just combined. Add a cup of Kellogg's™ Fruit Mix Granola and fold through the dough without overmixing. The dough should be soft and fairly sticky.
3. On a flour-dusted surface use floured hands to gently pat the dough down to 2cm thickness. Use a 6cm round cutter to cut about 8 scones. **Chef's Tip: Use a glass if you don't have a cutter and dip the cutter/glass in flour between cutting scones so that the dough doesn't stick to it.*
4. Place the scones on the tray. Lightly brush the tops of the dough with milk. Sprinkle the remaining ½ cup of granola over the scones and bake for 15-17 minutes until golden.
5. Allow to cool slightly. Serve at teatime with cheese, jam and whipped cream and ENJOY!