

# Herb scones

- 6 cups self-raising flour
- 3 tsp baking powder
- 9 tbs nutelex
- 3 tbs sugar
- Small bunch chives
- 4 big sprigs rosemary
- Small bunch parsley
- 3 eggs
- 1 ½ cups milk or soy milk
- ¼ cup milk, extra, for glazing

1. Pre- heat oven to 210 degrees.
2. In a large bowl sift flour and baking powder.
3. Add nutelex and using finger tips, rub in until mixture resembles fine bread crumbs.
4. Stir in sugar, parsley, chives and rosemary.
5. Stir in egg and milk until mixture forms a ball.
6. Place onto a floured work bench and knead til smooth.
7. Using a rolling pin roll mixture to 2cm thickness.  
With a scone cutter cut out rounds as close to each other as possible.
8. Line a baking tray with baking paper then lay rounds onto tray.
9. Brush with extra milk and bake for approx 15 mins.
10. Serve with butter or nutelex.