

# Feta & Spinach Scones



**Serves 4    Prep 20 mins    Cooking 40-45 mins    Easy**

## **Ingredients**

280g self-raising flour  
large pinch salt  
100g cubed feta  
3 tbsp sun flour oil  
2 eggs  
280ml Greek yoghurt  
small handful spinach or basil leaves, roughly chopped

1. Heat the oven to 180C /Fan 160C/Gas 4. Put the flour with a large pinch of salt into a large bowl and make a well in the centre.
2. In a separate bowl, combine the feta, the sun flour oil, the eggs and the Greek yoghurt with the spinach or basil leaves. Stir into the flour to form a soft dough, tip onto a floured surface and shape into a thick, flattish round. Brush with milk. Bake for 40-45 mins. Cool, then serve in wedges.