

Squash and cheddar scones

BREADS AND DESSERTS

Preparation time: 15 minutes

Baking time: 12 to 15 minutes

Yield: 12 scones

**Ideal recipe to cook
the marina di chioggia
squash !**

Ingredients	Amount		Method
	Metric	Imperial	
All-purpose flour	625 ml	2 1/2 cups	Mix together dry ingredients.
Baking powder	15 ml	1 Tbsp.	
Baking soda	5 ml	1 tsp.	
Salt	5 ml	1 tsp.	
Thyme	5 ml	1 tsp.	
Butter	200 ml	3/4 cup	Rub butter into flour with fingertips until mixture resembles coarse crumbs.
Old cheddar cheese, grated	250 ml	1 cup	Add cheese and stir to combine.
Milk	125 ml	1/2 cup	Beat together milk and squash purée.
Cooked and puréed squash (butternut, acorn or turban)	250 ml	1 cup	
Flour	a.r.		Turn the dough out onto a floured surface. Roll out to 1/2" thick. Cut out scones using a 2" (5 cm) biscuit cutter.
Vegetable shortening	a.r.		Place on a greased cookie sheet.
Milk	a.r.		Brush tops of scones with milk. Bake at 425°F (220°C) for 12 to 15 minutes.

a.r.: as required