

## Savoury Scones

### Ingredients

200g/8oz Loprofin mix

3 teaspoons baking powder

A pinch of salt

50g/2oz margarine

1 sachet Knorr Cup A Soup Tomato or Mushroom – check label for protein content

150ml/6fl.oz warm water

½ onion, finely chopped

Oven 425°F/220°C/Gas Mark 7

### Method

1. Sift together the flour mix, baking powder and salt.
2. Rub in the margarine.
3. Mix together the cup a soup and water.
4. Add the chopped onion to the dry ingredients and then add enough soup to form a soft dough.
5. Knead until smooth on a low protein floured surface.
6. Roll out to a 2cm (1”) thickness and cut out circles using a 5cm (2”) plain cutter.
7. Place on a greased baking sheet and bake for 15-20 minutes.

