

Cheese and Marmite Scones

Made in the Air Fryer

Ingredients

- 1 cup or 225g Self-raising flour
- 1tbsp Marmite
- 1/3 cup or 100g cheddar cheese
- 3 tbsp olive oil
- Milk (preferably 'on the turn')

Instructions

1. Pour the flour into a bowl, then add the spoonful of Marmite. In the same way that you would rub in butter, rub in the Marmite.
2. Grate the cheese and stir into the mix.
3. Add the oil and stir to begin to form a dough.
4. Add enough milk to be able to lightly knead together into a soft dough.
5. Press out (do not roll) and cut rounds from the dough.
6. Place into the basket of your air fryer for 12 minutes on 160C
7. Check to see if they are cooked through by tapping on the bottom; if they make a hollow sound they should be cooked through.
8. Lay a clean tea-towel over a cooling rack then place the hot scones on top and fold the ends over to cover them. This keeps the steam in and means that the scones stay fresher for longer.

Scones are best served warm but can be popped in the toaster to re-heat. Delicious as an accompaniment to soup or served with cheese instead of crackers/biscuits.



**GOOD
GRUB
CLUB!**

