



COOKING WITH SAFTA

CATEGORY

Pastry

SCONES

INGREDIENTS

3 cups flour
2 stick butter - 200gr.
2 eggs
3 tsp. baking powder
200 gr. dry cottage cheese or cream cheese
1 cup grated cheese
100 gr. feta cheese
1 small container of plain yogurt
1 teaspoon of salt

SAFTA'S SECRETS

You can do variation by adding differ kind of cheeses, adding scallions, sundried tomatoes. Your imagination is the limit



PREPARATION:

In a bowl add the flour, salt, baking powder, melted butter, whisked eggs. Add the cottage cheese, yogurt, and $\frac{3}{4}$ of the grated cheese – mix it altogether. If the dough is too sticky and does not come together, add a little bit more flour. Prepare a cookie sheet placing a parchment paper. If you do not have a parchment paper, oil the cookie sheet. Place the dough in the centre of the cookie sheet. With your hand flatten the dough and create a large round evenly in thickness. With a knife cut the dough in half and then again across. Cut each quarter twice lengthwise creating 3 slices in each quarter. You now have 12 slices. Sprinkle grated cheese over the entire dough. Bake at 350 for 40-50 minutes. Check with a skewer for doneness.