**Cheese, courgette, sweetcorn and olive scones**

**Ingredients**

For 6 large scones

55g extra mature cheddar

70g (about a third) courgette

20ml milk

23ml natural yoghurt

Half a medium egg (24ml)

30g sweetcorn

10g sliced black olives

Half tsp English mustard or large pinch of black pepper

40g self raising flour

60g white spelt flour

1tsp baking powder

10g melted butter, to grease the muffin cases

Paper muffin cases

A little chopped fresh rosemary for the top (optional)

2-3 baby vine tomatoes

**Method**

1. Grate the washed, unpeeled courgette finely and place in your bowl
2. Grate the cheese and add to the bowl
3. Weigh out the milk and yoghurt and add
4. Crack and whisk a medium egg and weigh half (24ml) into your bowl.
5. Add the sweetcorn and olives
6. Add the mustard or black pepper
7. Weigh the flours and baking powder into a separate bowl and stir thoroughly
8. Sieve the dry ingredients into the wet ingredients
9. Stir gently, using a spatula, until the mixture is smooth then stop (otherwise your scones will become tough)
10. Grease your muffin paper cases generously with melted butter using a pastry brush
11. Carefully spoon the muffin mixture into the muffin tin
12. Top with the halved baby tomato a little chopped rosemary, if using
13. Cook at 185C for 15 minutes